

TUNDRA GRILL®

by **MUURIKKA™**

BROILING BOARDS



MUURIKKA BROILING BOARD SET

Suitable for all Tundra Grill models.

Material: wood, frame is of stainless steel

Size: 82 x 17 x 4 cm

Package: 2 pcs with frames

Muurikka Broiling Board Set 43001150



MUURIKKA BROILING BOARD WITH GROUND SPIKE

Suitable for use by the campfire.

Material: wood, frame is of stainless steel

Size: broiling board 50 x 14 x 2 cm
length of ground spike 27cm

Package: 1 pcs with frame and ground spike

Muurikka Broiling Board with Ground spike 43001250



BLAZED FISH

- 2 Fillets of Salmon, Rainbow Trout or Whitefish
- 1-2 tsp Fine salt per fillet
- Seasonings according to taste, e.g. citrus pepper

Sprinkle fillets with fine salt. For best results salt the fish 1-2 hours before cooking.

Bend the clamp of each broiling board into a curved shape. Arrange the fish fillets on the boards heads facing downwards.

Fasten the clamp to keep the fillets in place. Put the boards to an upright position in their frames at the edge of the fireplace. In a windy weather, place the backside of broiling board into the wind, and bend the board closer to the fire.

Cook the fish by the fire, without fire actually touching fish, for about 1-2 hours depending on the size of the fish.

NB. Place folio sheets between the grill and broiling board so that the fat drippings do not go directly to the fire but remain in the folio.

www.tundragrill.com

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