



GRILL | BAKE | STUFF | SAUTÉE | YOUR CREATIONS

**CRAFT  
HOUSE**  
— COLLECTION —

**GRILLING  
SEASON  
IS HERE!**



Grilling preparation, tips and tricks  
for the chef in you!



## MINI SAN MARZANO TOMATOES

EXPERIENCE THE HERITAGE AND RICHNESS OF THE MINI SAN MARZANO TOMATO.

### PRO TIP

For a more complex flavor profile, marinate your Mini San Marzano tomatoes before grilling!

1. 1/4 cup olive oil
2. 3 Tbsp balsamic vinegar
3. 3 cloves garlic, finely chopped and made into garlic paste
4. 1 Tbsp finely chopped fresh thyme leaves
5. 1 Tsp Smoked Paprika

### GOES WELL WITH...

Onions, Smoked Paprika, Thyme, Salmon, Pasta, Goat Cheese



## LONG SWEET PEPPERS

PREMIUM PEPPERS THAT ARE ENJOYABLY SWEET AND REFRESHINGLY CRISP.

### PRO TIP

- These peppers are simply made for grilling
- Their skins are tender and delicate to taste but hold up perfectly to high heat
- Blister them with high, direct heat (or even placing them directly over the flames) for a mouthwatering savory flavor and smoky aroma
- When you begin to see the skin charring, quickly turn them over and char the other side

### GOES WELL WITH...

Steak, Mushrooms, Black Pepper, Eggs, White Fish



## BABY EGGPLANTS

ENRICH YOUR DISH WITH SAVORY AND VERSATILE BABY EGGPLANTS

### PRO TIP

For a perfectly grilled eggplant, you need to draw out any excess moisture with salt.

Soak them in a simple salt water brine to enhance the flavors:

1. Mix 2 Tbsp kosher salt into 1 cup warm water.
2. Once dissolved, add 8 cups cold water.
3. Completely submerge eggplant slices for up to an hour.
4. Remove and pat dry with a towel before grilling.

### GOES WELL WITH...

Parmesan, Olives, Sesame, Tahini, Pesto, Halloumi Cheese



## SHISHITO PEPPERS

A SAVORY, BITE-SIZED PEPPER WITH AN ELUSIVE BITE THAT IGNITES THE SENSES.

### PRO TIP

Treat yourself to quick & delicious finger foods while you're grilling up dinner. All you must do is:

1. Toss Shishito Peppers in olive oil, sea salt and a dash of Tabasco sauce
2. Place on the grill, turn when they start to blister
3. Once there is even charring, remove and serve
4. For a little extra flavor, you can dip in a garlic aioli or your favourite sauce!

### GOES WELL WITH...

Crab, Lemon, Grilled Pork, Tabasco Sauce, Garlic, Soy Sauce



1 IN 10 HAVE HEAT