

# COSYROAST

The lightning-fast outdoor stove



**DENK**



## The lightning-fast outdoor stove

The food is on the fire and everybody eagerly takes their place around it. What a cosy and convivial atmosphere! The cook is in charge – but not as usual, alone at the stove, but right in the middle of the action – it's the culture of conviviality.

Picture it: the preparation of tasty food as a shared pleasure. Whether you're roasting, stewing or grilling: this feast with your nearest and dearest will form a culinary highpoint that will cry out to be repeated.

Your *CosyRoast*<sup>®</sup> needs an open sky environment. Just put it in the centre of the table or use the elegant stand made of stainless steel. Your *CosyRoast* can be a part of your picnic, when you're camping or when you're on the beach. Your outdoor stove: always there.



## Fish with fresh herbs

### Ingredients

Fish of your choice (e.g. trout, gilthead, char), lemons, herbs of your choice, salt, pepper, olive oil, butter

### Preparation time

20 minutes

### PREPARATION

Grease the pan with olive oil or clarified butter. Put salt and pepper in the fish, and then fill it with herbs, 2 lemon slices and 2 pieces of butter. If you want, you can rub the skin with fish spice.

Then put the fish in the hot pan and fry for about 7 minutes on each side. Enjoy with potato salad, or just a green salad.



## Pancakes

### Ingredients for 2-4 portions

3 large eggs, 120 g wheat flour, 1 heaped teaspoon of baking powder, 140 ml milk, pinch of salt, 200 g berries (e.g. blueberries, raspberries, blackberries)

### Preparation time

20 minutes

### PREPARATION

First, the egg yolks must be separated. Then mix the flour / baking powder / milk with the egg yolk to get a smooth, thick dough. Beat the egg whites with the salt until stiff; fold it into the batter. Put the pan on the CosyRoast, having applied a bit of clarified butter. Now pour in the dough, batch by batch, and let it bake for a few minutes, until the underside looks golden and firm. Then put the berries on the yet unbaked soft top; finally, turn the pancake and continue baking it until the other side is also golden-brown. Serve it with maple syrup, crème fraîche or whipped cream.



## Paella

### Ingredients for 4-6 portions

4-5 cups of rice, 200 g of large prawns, 500 g of chicken fillet, 2 onions, 1 small tin of corn, 1 small tin of peas, 2 peppers, 4 tomatoes, 1 l chicken stock, 1 teaspoon paprika powder, a few strands of saffron, 1 teaspoon of turmeric, salt and pepper, 2 tablespoons of olive oil

### Preparation time

30 minutes

### PREPARATION

Grease the pan with clarified butter or olive oil. Fry the prawns and the chicken fillets separately from each other for a short time (don't overcook) and then set them aside. Finely dice the onions and peppers and braise them in grease for about 5 minutes. Stir in the rice, vegetables and the remaining spices for 1-2 minutes, until the rice becomes waxy. Now slowly stir in the stock and let everything simmer for about 15 minutes. Then add the chicken fillets and the shrimps; fold them in. Let it all simmer for a further 5-8 minutes, until the rice and the meat are cooked through.



## Meat & vegetables

### Preparation time

10 – 20 minutes

### Tip

Add salt to your vegetables shortly before serving them. They will stay crisp this way and retain their aroma.

### PREPARATION

You can roast meat and vegetables in a pan together. We designed the shape of the CosyRoast such that different temperature zones will form in the pan. You may, depending on your requirements, roast meat in the centre and then move it to the outer areas to firm up. To cook vegetables it is best to use the supplied lid. Roast the vegetables gently and then cover them. If you also want to serve fish or meat, then keep the finished vegetables warm and use the pan for roasting.

## Usage – quick & easy

Before lighting your *CosyRoast*, be sure to put the ash grate in the *CosyRoast*. You can get the supplied briquette lit in no time at all – watch a slight breeze ignite the embers. Then put the pan on – the roasting pleasure will soon take its course.



The quick briquettes from Denk comply with the European REACH ordinance. When igniting them, it's best to use a blowtorch or a strong lighter.

## Operation with wood or charcoal

You can also fuel your *CosyRoast* with wood or charcoal. It is necessary to remove the ash grate in this case. Excessively high quantities of wood or charcoal can result in damage to the ceramic brought on by material overstress. We will accept no liability for this.

## Cleaning

The brazier can be cleaned on the outside using water and a brush. After such a washing, the *CosyRoast* can only be used again after it has been allowed to dry completely. No cleaning is required on the inside – with the heat that occurs during firing, soot or fat usually burns off by itself.

The included frying pan can be cleaned easily with detergents or in a dishwasher.

# Safety notices

The *CosyRoast* may be used only outdoors on a level, non-flammable and secure location. The same applies with use of the (optional) stand. When open fire is generated, e.g. through the burning of wood, there may be no flammable objects present within a radius of 2 m.

The heat protection function of the base applies only with the use of the original quick briquettes from Denk. If other fuels are used, this may lead to damage to the location, despite the base. In such a case, the *CosyRoast* with base must only be used on a non-flammable and insensitive site.

The *CosyRoast* may be operated with quick briquettes only with an inserted ash grate. Operating it with wood or charcoal requires the removal of the ash grate.

During operation, the *CosyRoast* will get hot on the outside. This means that it may be moved only when heat protection gloves are worn.

Never use liquid fire accelerants. If these penetrate the ceramic, they could ignite, leading to breakage of the ceramic. It may also lead to injuries resulting from deflagration.

Never extinguish a hot *CosyRoast* with water. This may result in breakage from overstress. Let the *CosyRoast* go out by itself or, if necessary, you can extinguish it with sand.

Please do not blow on the fuel from above – embers could fall out through the lower ventilation holes.

A *CosyRoast* that is sodden wet must not be used. A *CosyRoast* with a damaged brazier must not be used.

Never allow children to play with the *CosyRoast* unsupervised.

We accept no liability for damage caused by mishandling of the *CosyRoast*, or damage resulting from mechanical impact.

# Scope of delivery & accessories



**CosyRoast**  
Ø 35cm | H 16cm | 6,5kg



**Quick briquette**  
Carton 10 units | 0.4 kg / unit



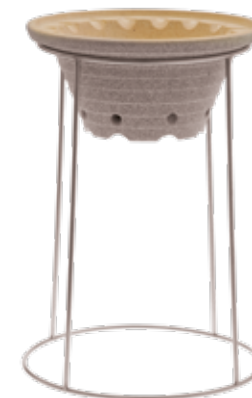
**Base**  
Ø 27cm | H 4,5cm | 2kg



**Frying pan**  
Steel, enameled  
Ø 34cm | H 4,5cm | 1 kg



**Grill pan**  
Stainless steel with fold-down handle  
Ø 31 cm | H 3,5cm | 0,6 kg



**Stainless steel stand**  
Ø 34 cm | H with *CosyRoast* 53 cm | 2 kg

The *CosyRoast* is delivered with an enameled frying pan. The simple, yet functional lid made of aluminium is a free addition. A grate made of stainless steel for insertion into the brazier and two quick briquettes are also included in the delivery.

Natural, durable  
materials

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Respect for  
people and nature

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Made by hand  
in Coburg

**DENK**

Denk Keramische Werkstätten  
Neershofer Straße 123–125 · D-96450 Coburg

+49 (0)9563-51332-0 · kundenservice@denk-keramik.de  
www.denk-keramik.de