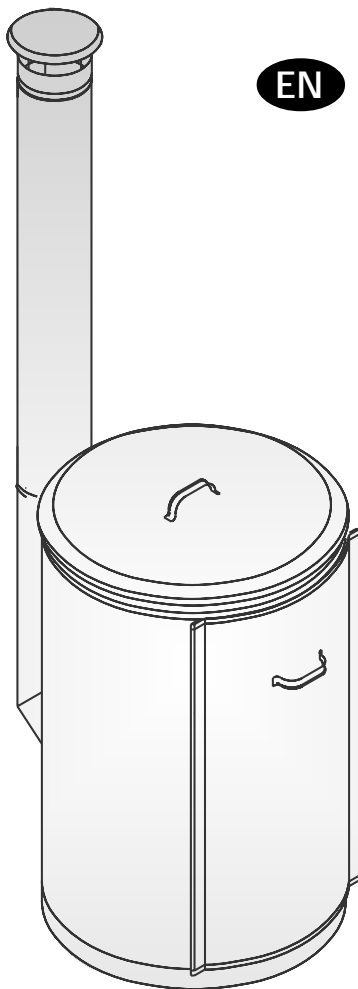




HARVIA SMOKER/GRILL

EN

Instructions for user

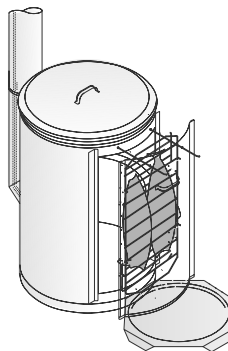


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FISH DISHES

Cooking in the blaze of fire

- remove the heating plate (8)
- pile up the firewood into the combustion chamber
- put the holder for the gridirons into their holes
- light the fire
- put the fillets between two gridirons and
- hang then the gridirons to the holder
- hang also the radiation shield to the holder. It protects against wind and keeps the heat.
- put the cover on
- use the dripping plate under the gridiron, so that liquid from the fish don't drip to the ground.



The fillets shall be salted with fine salt in advance. Sprinkle lemon pepper to the fillet surface.

First blaze the skin side of the fillet so that it becomes crispy, then blaze the other side. The blazing time is about 20–30 minutes. The fish is ready, when the flesh comes loose from the skin.

Squeeze lemon juice to the surface of the ready fish. The most popular species of fish for blazing are salmon and whitefish. Suitable sauce for fish is e.g. self-made fish-roe sauce.

You can also grill the beef with this method.

“Blazed salmon”, fish-roe sauce and boiled potatoes (4 person)

Ingredients:

- salmon (or other fish) fillets 500–600 g
- Lemon
- Lemon pepper, dill, fine salt, white pepper
- Fish-roe 200g
- Cream 2 dl
- 1 onion
- 8 potatoes (medium-sized)

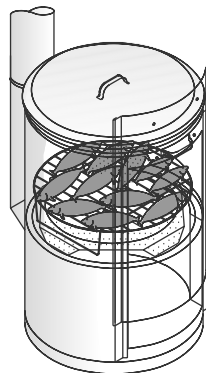
Look the instruction “Cooking in the blaze of fire”. Lay the ready blazed fish fillets onto the serving tray. Squeeze 1/2 lemon juice. The other half of the lemon and a part of the dill can be used for the decoration.

Mix the fish-roe and chopped onion. Add white pepper and salt. Whip this mixture together with unseasoned whipped cream. Sprinkle some chopped dill on the top of the sauce.

Salad: American lettuce, cucumber, dill, lemon juice.

“Smoked fish”

- pile up the firewood into the combustion chamber.
- sprinkle the alder chips (or other wood chips, which are suitable) onto the heating plate.
- install the dripping plate.
- line up the fishes to the wire tray(s)
- put the wire tray(s) into the oven.
- install the radiation shield onto its grooves.
(Note! The control of the draught).
- put the cover on.
- light the fire



The smoking time of the small fishes is about 10–20 minutes. The smoking time for medium-sized fishes approx. 30 minutes and for big fishes approx. 40 minutes (e.g. salmon, pike).

Rinse the small fishes with cold water, strain off the water and smoke the fishes as such. The small fishes shall be salted afterwards by piling them lightly in layers e.g. in a box and add salt when piling. Try to prevent the loss of heat during the salting.

Remove the guts from medium-sized and big fishes. The medium-sized and big fishes shall be salted before smoking.

Smoked small fishes and mashed potatoes (4 person)

Ingredients:

- 600 g fishes
- salt, parsley
- 8 big potatoes
- 50–60 g butter
- 1–2 dl milk

Do the smoking according to the instructions “Smoked fish”. The salting time of the ready fishes is approx. 40 minutes.

During that time you can make the mashed potatoes: wash and peel potatoes, cube them and boil. Put the boiled potato cubes into a basin and add the butter. Mash the potatoes with a mixer, add the milk and continue the mixing until the mash is batter. Sprinkle chopped parsley on the top.

Dark bread and milk suit well with smoked fish and mashed potatoes.

Salad: Lettuce, honey melon and fresh cucumber.

Broiled fish

- pile up the firewood into the combustion chamber and light the fire
- wait until the wood becomes charred
- line up the fishes to the gridiron
- broil the fishes

The fishes shall not be cleaned, only rinsed with cold water. Salt the fishes with fine salt before broiling them.

The fishes shall be broiled on the hot coals from both sides and the broiling time is about 5–10 minutes. The fish is ready, when it's liquids come through the skin or when the dorsal fin gets easily loose.

Steamed fish

- pile up the firewood into the combustion chamber and light the fire
- wait until the wood becomes charred
- lay the "wrapped" fish onto the coals
- wait until the fish is ready

The steamed fishes shall be cleaned but do not remove the scales.

Salt the fish with fine salt. The seasoned fish shall be wrapped tight with greaseproof paper, and then it shall be wrapped tight with moistened newspaper. The greaseproof paper must be dry, so that the scales of the fish stick on the paper and the flesh "appears" out. Cut the extra paper away, so that it's easy to serve the fish.

Steaming time is 30 minutes, maybe more if the fish is very large.

Steamed pike perch and boiled potatoes (5 person)

Ingredients:

- 2 pcs of about 500 g pike perches
- 1 lemon
- fine salt
- 50 g butter
- dill, parsley, chives
- 10 medium-sized potatoes

Follow the instruction "Steamed fish".

Open the ready made steamed fishes on the serving tray, remove the bigger fish bones. Serve with boiled potatoes and sauce.

Salad: American lettuce, dill, cucumber, chives.

Common

The fish is ready, when the flesh easily gets loose from the bones or when the dorsal fin gets loose. The outside temperature and the moisture of the wood have great influence to the cooking time.

MEAT DISHES

Blazed, marinated pork chops and baked potatoes (4 person)

Ingredients:

- 4 pork chops
- olive oil
- paprika powder
- black pepper
- mustard
- mixed pepper
- salt, pinch of sugar
- garlic claw
- 4 big potatoes (rosamunda)

Wash the potatoes and wrap in foil. Baking time is about 40–60 minutes. Fill the potatoes e.g. with sour cream sauce. You find the recipe from “Other applications”.

Salad: Chinese cabbage, sweet corn and paprika

The use of the frying pan (optional)

You can fry thin pancakes, fish, meat, vegetables with Harvia frying pan (optional). You can also warm up buns or slices of bread.

- pile up some thin firewood into the combustion chamber and light the fire.
- place the frying pan on top (instead of the cover).
- add some firewood and adjust the draft with the radiation shield so that the firewood burns constantly.
- you can use the cover together with the frying pan to keep the food warm.
- Note! Don't let the flame grow too high.

Broiler (chicken) on frying pan and salad (4 person)

Ingredients:

- 4 pcs breast of chicken
- China sauce, curry
- fine salt
- paprika powder
- butter

Remove all bones from escalopes. Split the escalope with a sharp knife so that the long side of the escalope is like a hinge. Fry in butter and season with salt, curry, China sauce and paprika powder. The cooking time is not long, but be sure that the broiler is always well-done.

Salad: Chinese cabbage, canned peach halves and cucumber (also pineapple and mandarins can do as fruit).

Blazed or broiled reindeer fillet and boiled potatoes (5 person)

Ingredients:

- Reindeer fillet
- Bacon
- Olive oil
- Mint
- Paprika powder
- Mixed pepper
- Salt

Make a marinade of the spices, and let the fillet stay in at least 6 hours. Wrap the fillet with salted bacon slices.

Do the blazing according to blazing instructions. If you decide broil the fillet the broiling time is app. 20 minutes depending on the size of the fillet.

Do the broiling according to the broiling instructions. The wire tray is suitable for broiling.

Salad: Lettuce, cucumber, sweetened cloud berry.

Note! Avoid burning the food, because the smoker/grill needs only a small amount of firewood.

OTHER APPLICATIONS

You can also make baked potatoes (or turnips) in combustion chamber. Wash the potatoes and wrap them in foil. Cooking time is app. 40–60 minutes. You can fill the potatoes with sour cream sauce.

Ingredients:

- 4 dl sour cream
- onion
- pickled cucumber
- black pepper
- mustard
- dill

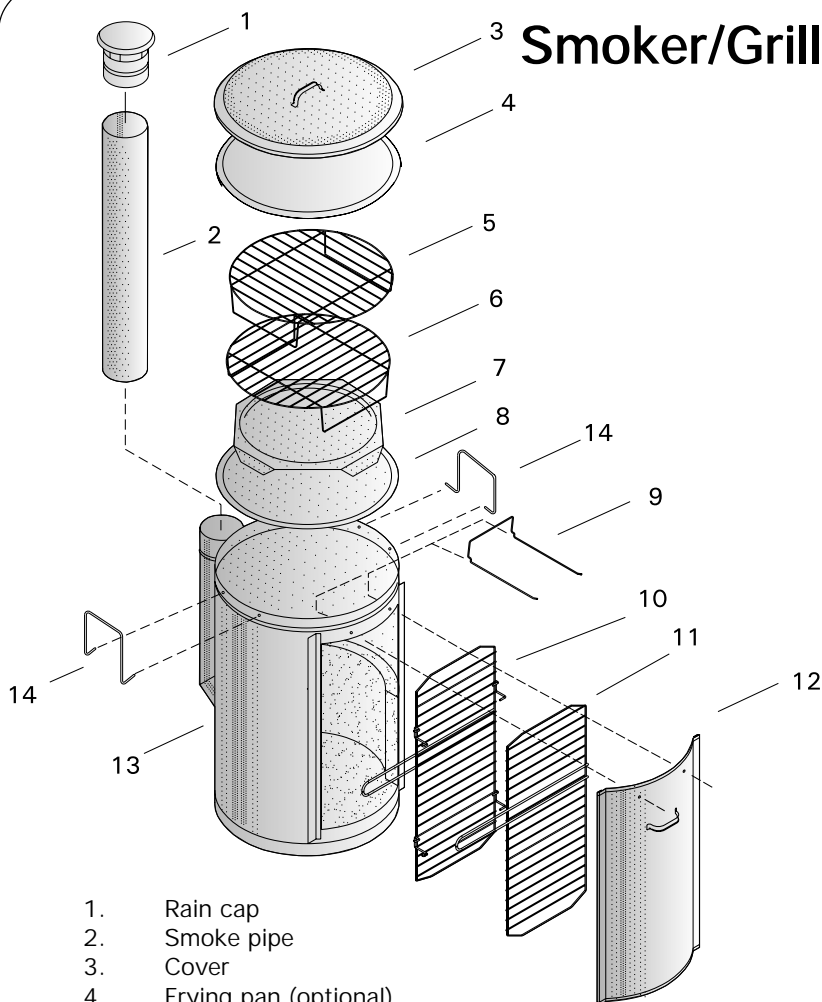
Traditional grill

Grill sausages in traditional Finnish way

- remove all inside parts and radiation shield from the grill
- pile up the firewood into the combustion chamber
- place the upper wire tray upside down on the collar of the combustion chamber
- put the cover on top
- light the fire and let it turn into embers

When the embers is ready, put the sausages to the wire tray. You can grill when the sun shines or on rainy days! We recommend hot mustard and “suitable” drinks (e.g. beer) with sausages.

Smoker/Grill



1. Rain cap
2. Smoke pipe
3. Cover
4. Frying pan (optional)
5. Upper wire tray
6. Lower wire tray
7. Dripping plate
8. Heating plate
9. Holder for gridiron
10. Gridiron for cooking in the blaze
11. Gridiron for cooking in the blaze
12. Radiation shield
13. Grill body
14. Handle