

livington®

# BLACK DOUBLETTA



**RECIPE  
BOOK**



AS SEEN ON  
**TV**  
ORIGINAL



**NOTE:** The hinged lid and frying basket insert are only included in the Deluxe Set.

If it is necessary to prepare the food in a closed environment, either use the other pan or the lid included in the Deluxe Set.



**Explanation:**

**A**

Smooth pan base (frying pan): For cooking vegetables, eggs, etc.

**B**

Grill surface (grill pan) with grill strips: For searing meat or fish

# RECIPES



## Omelette

Mix all ingredients into a smooth batter in a bowl. Warm the pan a little and grease the inside. Use a ladle to carefully spread the batter across the smooth pan base. Cook until golden yellow on both sides by turning repeatedly. The omelettes can be rolled up and served with foods such as jam, finely sliced ham or minced meat.

### INGREDIENTS

1 1/2 l milk  
4 eggs 8-9 tbsp flour 1 tsp salt  
Butter or grease for baking

## Morels in cream

Wash the mushrooms in a mild vinegar-water mixture, then drain them. Braise for 10 minutes in butter. Add stock and lemon juice. Steam to finish. Whisk the cream and cornstarch with a hand blender. Add the steamed morels and season to taste. Cook the sauce until creamy. White bread and hard-boiled eggs are ideal sides.

### INGREDIENTS

500g morels  
Juice of half a lemon  
Vinegar  
1 cup of cream 3 tbsp butter  
1 tsp corn starch  
1 cup of stock Salt & pepper

## Baked anchovies

Roll out the puff pastry into a thin layer and cut into 3 cm wide and 10 cm long strips. Place a hydrated and boned anchovy on each strip. Fold the strip together and brush over with egg yolk. Cook on a high temperature with the Livington Black Doubletta until golden, turning over once. Garnish with lemon slices and parsley.

### INGREDIENTS

Puff pastry - ready-made  
Lemon  
Anchovies  
Parsley  
1 egg yolk  
Some cooking grease

## Langoustine paella

Boil the rice, fry the peeled almonds until light brown. Now melt the butter in the frying pan, add the rice, beat the eggs and pour over, and turn the mixture in the butter until it becomes crumbly. Briefly fry the lobster tails, langoustines, crabs, mussels, other seafood and almonds in the grill pan, and then add everything to the closed Livington Black Doubletta, and heat. Serve sprinkled with chives.

### INGREDIENTS

1 cup of patna rice  
1 portion of lobster tails (frozen)  
4 tbsp butter  
3 eggs  
1/2 cup of almonds  
300 g mixed seafood, Chives

## Swiss rösti

Chop the peeled potatoes into raw röstis, and add them to the frying pan with hot butter, press them down to allow the butter flavour to soak in to the röstis. Spread evenly, and cover with the grill pan. After a few minutes, once the bottom is lightly browned, turn, re-cover, and roast again for a few minutes. Separate and press against the base again; this will thoroughly brown the röstis. Turn again after about 3 minutes. Press the potato against the base using the spatula once more, re-cover and fry over a low heat.

### INGREDIENTS

1kg of peeled potatoes  
1 pinch of pepper  
50g butter  
2 tbsp water  
5 tbsp oil  
Salt

# Tortellini

For the sauce, rub the frying pan with a cut clove of garlic and briefly bring the white wine to the boil. Set about 125 ml of cream to one side, add the rest to the white wine, and heat slowly (do not boil). Cook the fresh tortellini in hot salted water. Attention: Fresh tortellini only requires around 3 minutes in boiling salted water to become „al dente“. Then switch the temperature to the lowest setting. Grate the Emmental and stir in or melt. Also mix in the herb cream cheese. Season with freshly ground pepper. There is no need to add any more salt, as the cheese is sufficient. Add the spices and thicken the sauce by smoothly stirring in the cornstarch. Drain the „al dente“ tortellini and place in a warm bowl. Whisk egg yolk with the rest of the cream and ground pepper, and add to the sauce. Remove the Livingston Black Doubletta from the stove and stir in the butter, then pour the sauce over the tortellini, mix evenly and serve. Sprinkle with freshly chopped chives according to taste.

## INGREDIENTS

400g fresh, three-coloured tortellini  
250ml fresh cream  
200g herb cream cheese  
1/ 4l white wine 100g Emmental cheese  
5 tbsp grated Parmesan  
2 separated eggs Freshly ground pepper  
2 cloves of garlic, finely chopped  
50g melted butter 1 bunch chopped chives  
2 tbsp cornflour

# Beef roulades

For this recipe, select broad, thin cutlets. Spread a teaspoon of mustard on each schnitzel, then add 2 spoons of stuffing (minced meat, soaked, squeezed bread, shallots, garlic, peppers, chopped parsley), and season with salt and pepper. Roll up the schnitzels, and bind them with string. Fry thoroughly in the grill pan. Warm up the second pan - the frying pan - and mix a cooking sauce (with creme fraiche) from the stock. Add a tablespoon of capers and place in the roulades, and slowly finish cooking once closed. Add pasta, tagliatelle or spätzle to accompany.

## INGREDIENTS

4 beef schnitzels  
200g minced meat  
3 shallots (or small onions)  
1 red pepper, cut into strips  
Stock  
2 cloves of garlic  
Parsley  
Capers according to taste  
Mustard  
Salt & pepper

# Kaiserschmarrn

Beat the butter until frothy, and gradually add the sugar, egg yolk, salt, flour and milk. Whisk the separated egg whites until they stiffen. Heat the butter in the frying pan, pour 1 ladle of batter into it, and bake until golden. Place in the second pan, turn over after a short time, and divide into small squares. Sprinkle with sugar and cinnamon in the hot pan and serve with apple slices, cherries or peach halves steamed in butter or mixed with soaked raisins.

## INGREDIENTS

1 cup whipped cream  
2 tbsp butter  
2 tbsp sugar  
3-4 eggs  
1 pinch of salt  
Cinnamon  
2 cups of flour  
Raisins or fruit

# Pork chops Doubletta+

Lightly grease the grill pan and warm up. Place the pork chops in the pan and brown them on both sides, one after the other, until crispy. Serve with boiled potatoes and spicy pepperoni. This goes well with well-roasted corn on the cob!

## INGREDIENTS

4 tbsp vegetable oil  
1 kg pork chops  
1 large onion, diced  
1 tsp cumin

For the health-conscious among us, this dish can also be prepared without adding any fat!

# Stir-fried vegetables

Mix the water, soy sauce, white wine, sugar, salt, potato starch and olive oil into a sauce. Heat the frying pan and fry 2 tablespoons of vegetable oil, green peppers, onions and garlic, stirring constantly. Add carrots and celery, and continue to roast. Then spread these vegetables to the edge, add the remaining vegetables, and stir-fry for a further 2 minutes.

Pour the sauce provided over the vegetables, and stir until the sauce has evenly coated them and begins to thicken slightly.

Then serve immediately, as it tastes best fresh!

## INGREDIENTS

1/4 l water  
1 tbsp soy sauce  
1 tbsp dry white wine  
1 tsp sugar  
1/2 tsp salt  
1 tbsp potato starch  
4 tbsp olive oil  
1 green pepper, cut into strips  
1 large onion, diced  
2 cloves of garlic, chopped  
125g bean sprouts  
2 carrots, diced  
2 sticks of celery, cut  
200g button mushrooms

# Lightning cake

Lightly coat/grease the frying pan with butter or margarine. Mix the pre-made cake mixture (sand cake, marble cake) according to the instructions, and pour the resulting dough into the pan. Now cover with the second pan and put on the cold cooking area.

Put on a low-mid heat, and leave to bake for about 40-50 minutes without opening.

## INGREDIENTS

Ready-made cake mixture  
Some butter or grease

# Cheese casserole

Sauté the flour with the butter in the frying pan, add the milk and bring to the boil, stirring constantly. Season and allow to cool. Then mix in the yolks, one after the other. Add the grated cheese and at the end, before covering with the grill pan, carefully add the egg whites, which have been whisked, to the mixture. Cover and allow to simmer for about 3-5 minutes over a low heat. Garnish with green salad and serve.

## INGREDIENTS

100g butter  
125g flour  
125g grated full-fat cheese  
1/2l milk  
7 eggs  
Salt  
Paprika powder  
Cumin or nutmeg to taste

# Pasta and cheese casserole

Cover the pasta in lightly salted water in the grill pan, and cook over a medium heat until „al dente“, then drain the water. Mix the mountain cheese into the pasta and allow to stand. Dice the ham and lightly braise with the butter in the grill pan, de-glaze with the white wine, and add the cream and creme fraiche. Add the grated Emmental to the sauce, allow to melt, and season with nutmeg, pepper and salt. Pour the sauce over the pasta, and mix. Delicious with green salad!

## INGREDIENTS

300g pasta according to taste  
125ml whipped cream  
100g mountain cheese  
100g cooked ham  
100g grated Emmental  
125g creme fraiche  
50ml white wine  
30g butter  
Nutmeg, salt and pepper

# Chicken thighs

Mix the oil, garlic, paprika powder and salt into a marinade, and use this to coat the chicken thighs.

Heat up the grill pan and quickly roast the chicken drumsticks, turning them golden brown in no time at all. Reduce the heat, close the pan, and allow to cook for approx. 10-12 minutes. Pour off the resulting gravy occasionally

## INGREDIENTS

3 pcs. chicken thighs  
2 tbsp rapeseed oil  
4 cloves of garlic  
2 tsp paprika powder  
1 tsp salt

# Meat kebabs

Cut the fillets into cubes approx. 2 cm thick, and season with the salt, pepper, and paprika powder, and mix thoroughly. Add olive oil, lemon juice and the crushed garlic clove. Thoroughly mix everything once more. Leave the meat to cook for about an hour. Cut the pepper and onion into cubes. Skewer alternating pieces of meat, pepper, onion, meat ... Fry the skewers well on all sides with a little oil in the grill pan over a medium heat, then cover and cook for about 12-15 minutes.

## INGREDIENTS

300g pork or chicken fillet  
1 red pepper  
1 green pepper  
1 small onion  
6 skewers  
Marinade: 1 clove of garlic, some olive oil, some lemon juice, salt, pepper, paprika powder

# Cordon bleu

Cut a pocket into the sides of the schnitzel and spread it with spicy-sweet mustard. Place the slices of cheese wrapped in the ham flat in the pockets; if necessary, seal them with a toothpick and turn them in the flour, beaten egg and breadcrumbs. Fry in the cordon bleu in hot oil in the frying pan on both sides until golden brown. Drain and serve. Best served with french fries and fresh green salad.

## INGREDIENTS

4 schnitzels (chicken or pork),  
4 slices of Emmental cheese  
4 slices of raw ham  
Flour  
Salt & pepper  
1-2 eggs  
Breadcrumbs  
250g vegetable fat  
Spicy-sweet mustard

# Fried trout

Wash and dry the trout. Mix the oil with salt, pepper and 1 tbsp lemon juice. Rub this across the trout (also on the inside). Salt the trout just before cooking, and turn it lightly in flour on both sides. Heat oil mixed with butter in the grill pan. Lay the trout in this, and allow to brown over a medium heat. Turn carefully and finish frying on a medium heat. Depending on the size of the trout, this should take around 4-5 minutes per side. Add the carrots, pepper strips and the bacon and sauté in the closed Livingston Black Doubletta for 4-5 minutes. After the trout has become golden brown and crispy, remove it from the pan and arrange and garnish on a serving plate. Drizzle with a few drops of lemon juice and sprinkle the chopped parsley on top.

As a side dish: potatoes with parsley, cucumber or tomato salad, and dry white wine.

## INGREDIENTS

One trout per person  
Bacon  
Fresh parsley  
Fresh chives  
Fresh herbs  
Carrots and peppers, cut into strips  
Salt & pepper  
Lemon juice  
Fresh lettuce leaves  
Oil  
Butter  
Flour



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