

**KAESER**  
**KOMPRESSOREN**

**MEETS**  
**22.04.2026**



**BBQ-CREW.COM**

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## RECIPES – COURSE 1

PRAWN SKEWERS / GRILLED AVOCADO / TOMATO GREMOLATA / AIOLI

1. Clean the prawns if necessary.
2. Thread 3 prawns onto each skewer – you will need 10 skewers per table.
3. Cut the avocados in half.
4. Remove the pit.
5. Finely dice the tomatoes, onions, and parsley.
6. Mix with salt, pepper, sugar, vinegar, oil, and freshly squeezed orange juice.
7. Grill the avocados first, cut side down, over direct heat for about 2 minutes.
8. Once the avocados have nice grill marks, place them on a plate.
9. Fill the avocado halves with the tomato gremolata.
10. Grill the prawn skewers over direct heat for about 1 minute per side.
11. Place the prawn skewer into the avocado and enjoy your first course.



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## RECIPES – COURSE 2

### VEGETARIAN OR CHICKEN BURGER WITH GRILLED CHEESE / ANTIPASTI CHUTNEY

1. Finely dice the cucumber, bell pepper, and onions, then mix with ANTIPASTI sauce to make the burger chutney.
2. Grill the burger buns first, cut side down, over direct heat.
3. Place the buns on a plate and spread some chutney on the bottom half.
4. Add some salad on top of the chutney.
5. Grill the cheese or chicken over direct heat for about 3 minutes on each side.
6. Place the grilled cheese or chicken on the salad and add a little more chutney on top.
7. Enjoy your burger.



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## RECIPES – COURSE 3

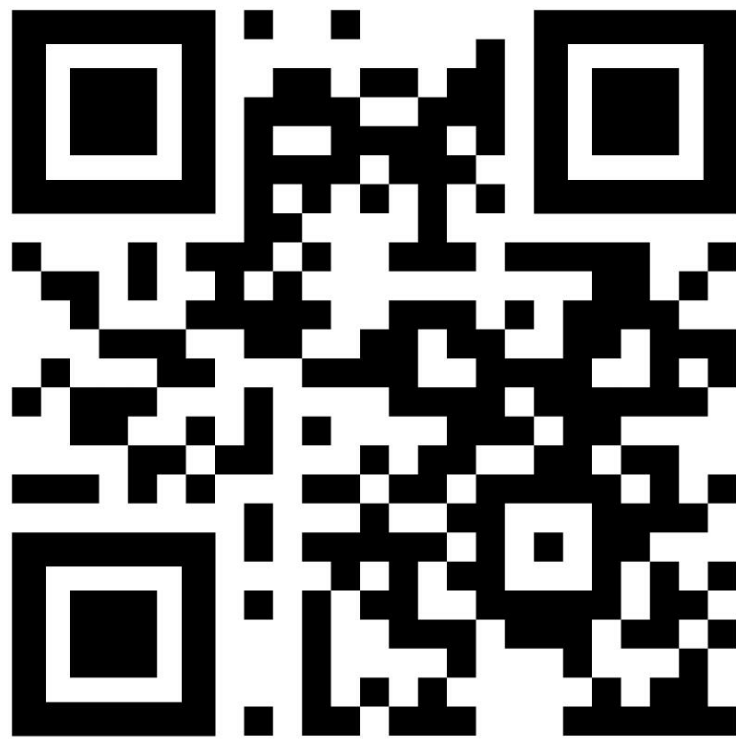
### PEACH COBBLER / VANILLA ICE CREAM

1. Cut the peaches into small pieces.
2. Mix the butter, sugar, cinnamon, and flour until you get a nice crumble.
3. Line the baking tin with baking paper.
4. Place the peach pieces on the baking paper.
5. Spread the crumble evenly on top.
6. Bake for about 15 minutes over indirect heat.
7. Once the crumble is golden and ready, place the cobbler on a plate and serve with vanilla ice cream, powdered sugar, and fresh mint.
8. Enjoy.





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