

Like cooking in the fresh air with the BORA grill pan

BORA optimises the overall cooking experience with its innovative cooktop extractors: fresh air and a clear view without extractor hoods. Cooking as though in the fresh air is perfectly natural for BORA, and this is also demonstrated by its new grill pan that extends the company's range of accessories.

Valuable kitchen appliance

The cast aluminium grill pan boasts a number of really well-thought-out features which guarantee the joy of perfect grilling all year round. Its top-quality non-stick coating is ideal for preparing meat, fish and vegetables in a healthy, low-fat way. And there's nothing to stop you from making an accompanying sauce in the grill pan. Whether on a surface induction cooktop or in the oven: the material's fast and even heat distribution ensures perfect results, whichever appliance you choose.

With its rectangular shape, the grill pan is specially designed for BORA surface induction cooktops, but it also works on all other surface induction coils, including round ones. The glass ceramic is protected by four silicone base pads that can be reordered if necessary.

The size of the BORA grill pan is carefully considered and makes perfect sense. With a width of 469 mm, a height of 270 mm and a depth of 60 mm, it is designed to fit perfectly into the recently launched BORA X BO professional steam oven, but in theory it can be inserted into any oven and heated up to 250°C.

The closed-pore surface treatment of the non-stick coating makes the grill pan incredibly easy to clean, as stuck food remains are not even an issue. Although the grill pan is dishwasher-safe, we recommend washing it briefly by hand due to its dimensions.

Compatible and perfectly designed

Minimalistic design is the norm for BORA. With its scaled-down design, the grill pan fits in with BORA's sophisticated product aesthetics. The cast aluminium pan was deliberately designed to be flat on the inside, without any ridges, so that users can cook dishes that need a flat surface, such as scrambled eggs or pancakes. In the oven, the pan is placed directly on the rack. In the BORA X BO steam oven, the upward-pointing handles make the pan easy to take hold of in the cooking chamber. The handles don't get hot as quickly as close-fitting ones, but they gradually adjust to the pan's temperature. At any rate, we always recommend handling the pan with pot holders.

Compatible with all surface induction cooktops – not just BORA cooktop extractor systems – this 2.6-kg grill pan belongs to a whole range of BORA accessories that make cooking at home even easier.

The BORA grill pan will be available as of May 2023 via the international BORA retail partner network. You can find the recipe for "Spicy cauliflower steaks with herb sauce" and many others on [bora.com](https://www.bora.com)

Spicy cauliflower steaks with herb sauce



Ingredients

½ cauliflower
Salt
1 heaped tsp cumin
1 heaped tsp coriander (ground)
Olive oil
Ground pepper
1 bunch fresh herbs (e.g. parsley, coriander, etc.)
1 lemon
Nutmeg

Method

Serves 2, preparation: 10 min.

Prepare the cauliflower

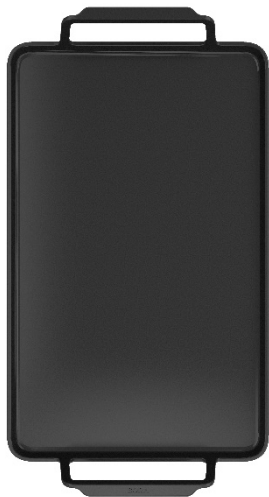
Trim and wash the cauliflower, then cut it into approx. 2 cm thick steaks. Mix the salt, cumin and coriander with a little oil and brush the steaks with it. Fry the cauliflower on both sides until golden brown, either in the grill pan over a high heat or on the Tapan stainless steel grill heated to 200 degrees. Season with pepper.

Prepare the dressing

Wash the herbs and lemon. Shake the herbs dry, squeeze the lemon and finely grate some zest. In a chopper, blend the fresh herbs with salt, pepper, lemon juice and 4 tbsp olive oil to make a dressing.

Serve

Drizzle the warm cauliflower steaks with the dressing and serve with a little grated lemon zest if desired.





About the company

BORA develops and sells premium built-in kitchen appliances with impressive design standards. In doing so, it pursues the vision of 'The End of Normal'. Since Willi Bruckbauer founded the company in Raubling, Upper Bavaria, in 2007, BORA has been committed to revolutionising the kitchen as a living space by questioning the ordinary. Its mission: to offer extraordinary products for extraordinary experiences.

The story began with the innovative cooktop extractor systems, which heralded the end of the extractor hood by using patented technology to draw vapours downwards. Over the years, BORA has expanded its product range to include additional appliances such as the BORA X BO professional steam oven for your home and the BORA multi-drawer. All BORA products are characterised by innovative technology combined with premium design and intuitive operation.

With sites in Raubling, Niederndorf and Sydney and a flagship store in Munich, BORA now employs 550 people and sells its products in 60 countries worldwide.

Back in 2009, the company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen, followed by the Deutscher Gründerpreis, Red Dot Awards, Plus X Awards, German Design Awards, Iconic Award, German Brand Award, Good Design Awards and iF Design Awards, among others.

For further information, please visit bora.com.

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