

A E N O

Recipes for the AENO Grill EG2



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Filet mignon

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and sour sauce

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Pork rolls with prunes
and mushrooms

Lula kebab

Skewered bacon mushrooms

Classic hot dog

Filet mignon

 Difficulty Low	 Preparation 2 min	 Cooking 5-7 min	 Servings 2
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How to cook:

Salt and pepper the meat, powder it with dry garlic and grease with olive oil on all sides.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the meat.

Put the meat on the bottom grill plate and lightly press it down with the top plate. Fry until ready (5-7 minutes).

Ingredients:

Beef tenderloin	300 g
Olive oil	20 g
Dry garlic	5 g
Sea salt to your liking	
Ground black pepper	1 pinch



Beef steak



Difficulty
Medium



Preparation
60 min



Cooking
5 min



Servings
2

Ingredients:

Beef steaks 600 g (4 psc.)

Dry garlic

Cayenne pepper

Thyme

Ground paprika

Grill seasoning

Salt

How to cook:

Rub the meat well with dry garlic, cayenne pepper, thyme, ground paprika, grill seasoning and salt on all sides. Marinate it in the refrigerator for 1 hour.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the meat.

Put the meat on the bottom grill plate and lightly press it down with the top plate. Fry until ready.



Pork ribs in the sweet and sour sauce

Ingredients:

Pork ribs (boiled)	600 g
Chili ketchup	150 g
French mustard	35 g
American mustard	25 g
Hop suneli	
Dry garlic	
Honey or sugar	40 g
Seasoning for barbecue	
Salt to your liking	



Difficulty
Medium



Preparation
60 min



Cooking
5 min



Servings
2-3

How to cook:

Cool the boiled ribs to room temperature. In a bowl, mix chili ketchup, French and American mustard, hop suneli, dry garlic, honey or sugar, barbecue seasoning, salt and stir thoroughly.

Coat the cooled ribs on all sides with the prepared sauce. Marinate in the refrigerator for 1 hour.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the ribs.

Put the ribs on the bottom grill plate and lightly press them down with the top plate. Fry until ready.



Grilled chicken fillet

Ingredients:

Chicken fillet	400 g
Lemon zest	5 g
Seasoning for chicken	
Ground black pepper	
Olive oil	10 g
Soy sauce	
Salt	

●●●●●
Difficulty
Medium

🕒
Preparation
15 min

🔥
Cooking
7 min

🍽️
Servings
2

How to cook:

Cut chicken fillet lengthwise into two parts, add lemon zest, seasoning for chicken, ground black pepper, olive oil, soy sauce, salt and mix thoroughly. Marinate 15 minutes.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the fillet.

Put the fillet on the bottom grill plate and lightly press it down with the top plate. Fry until ready.



Turkey steak in the yogurt marinade



Difficulty
Medium



Preparation
60 min



Cooking
7 min



Servings
2



Ingredients:

Turkey fillet	400 g
Greek yogurt	200 g
Bell pepper	50 g
Parsley	20 g
Ground black pepper	
American mustard	15 g
Salt to your liking	

How to cook:

Cut the turkey fillet into 2-3 steaks. Cut the turkey fillet into 2-3 steaks. Finely chop the bell pepper and parsley. In a bowl, add yogurt, mustard, salt, ground black pepper, chopped parsley and mix thoroughly. Coat the steaks with the resulting marinade and marinate them in the refrigerator for 1 hour.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the fillet.

Put the fillet on the bottom grill plate and lightly press it down with the top plate. Fry until ready.

Chicken shish kebab



Difficulty
Medium



Preparation
120 min



Cooking
7 min



Servings
2



Ingredients:

Chicken fillet	400 g
Onions	80 g
Bell pepper	100 g
Soy sauce	
Hop suneli	
Ground black pepper	
French mustard	
Seasoning for shish kebab	
Salt to your liking	

How to cook:

Dice the chicken fillet into 3 cm pieces. Cut the onion into rings. Dice the bell pepper into 3 cm pieces. Add soy sauce, hop suneli, ground black pepper, French mustard, barbecue seasoning, salt to the meat and mix thoroughly.

Put a layer of onions in a plate, lay the meat on top of onion and cover the meat with another layer of onions. Marinate in the refrigerator for 2 hours.

Take out the meat and string it on skewers in turn with onions and bell peppers. Get 4-5 skewers with barbecue.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the kebab.

Put the kebab on the bottom grill plate and lightly press it down with the top plate. Fry until ready.

Chicken wings in the soy-and-mustard marinade

Ingredients:

Chicken wings	300 g
Soy sauce	20 g
American mustard	50 g
Dry garlic	
Ground black pepper	
Salt to your liking	



Difficulty
Medium



Preparation
20 min



Cooking
7 min



Servings
2

How to cook:

Cut the wings into two parts, cut off the tips and put the wings in a bowl, then add the soy sauce, American mustard, dry garlic, ground black pepper, salt and mix thoroughly. Marinate 20 minutes.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the wings.

Put the wings on the bottom grill plate and lightly press them down with the top plate. Fry until ready.



Salmon steak

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Difficulty
Medium

🕒
Preparation
5 min

🔥
Cooking
7 min

🍽️
Servings
3



Ingredients:

Salmon steaks	3 pcs.
Dried rosemary	20 g
Sage	5 g
Ground white pepper	
Lemon juice	10 g
Olive oil	20 g
Salt to your liking	

Serve with:

Lemon, greens

How to cook:

Mix rosemary, sage, white pepper, lemon juice and olive oil in a bowl. Rub the salmon steaks on all sides with this mixture.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the steaks.

Put the steaks on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Serve with a slice of lemon and greens.

Tuna in the spicy sweet marinade



Difficulty
Medium



Preparation
60 min



Cooking
5 min



Servings
4



Ingredients:

Tuna steaks	600 g (4 pcs.)
Soy sauce	25 g
Olive oil	20 g
Lime juice	40 g
Garlic	1-2 cloves
Cayenne pepper	0.5 tsp.
Ginger	5 g
Sugar	30 g
Salt to your liking	

How to cook:

Mix soy sauce, olive oil, lime juice, finely chopped garlic, cayenne pepper, ginger, sugar, salt in a bowl. Rub thoroughly the tuna steaks with the resulting marinade and marinate them in the refrigerator for 1 hour.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the steaks.

Put the steaks on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Trout in the coconut marinade

 Difficulty Medium	 Preparation 60 min	 Cooking 5 min	 Servings 3
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How to cook:

Mix coconut milk, lime juice, finely chopped garlic, chili pepper, ground white pepper, sugar and salt in a bowl. Rub thoroughly the fish steaks with the resulting marinade and marinate them in the refrigerator for 1 hour.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the steaks.

Put the steaks on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Ingredients:

Trout steaks	500 g (3 pcs.)
Coconut milk	250 g
Lime juice	35 g
Garlic	1-2 cloves
Red chili pepper	2 g
Ground white pepper	
Sugar	15 g
Salt to your liking	



Grilled shrimps

Ingredients:

Royal shrimps	350 g
Soy sauce	20 g
Olive oil	30 g
Lemon juice	10 g
Garlic	1 clove
Salt to your liking	
Ground black pepper	



Difficulty
Medium



Preparation
20 min



Cooking
7 min



Servings
2

How to cook:

Peel the shrimps and put them into a bowl, then add soy sauce, olive oil, juice lemon, chopped garlic, salt, ground black pepper and mix thoroughly. Marinate 15 minutes.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the shrimps.

Put the shrimps on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

Put the cooked shrimps on a plate and sprinkle them with lemon juice.



Skewered squids



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
2-3



Ingredients:

Squid fillet	300 g
Lime	1 pcs.
Olive oil	40 g
Ground black pepper	
Salt to your liking	

How to cook:

Peel squid fillet and cut it into rings. Soak skewers in water for 10-15 hours. Put the squids on skewers, add salt, pepper and sprinkle with olive oil.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the squids.

Put the squids on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

Put the cooked squids on a plate and sprinkle them with lime juice.

Grilled vegetables



Difficulty
Low



Preparation
15 min



Cooking
7 min



Servings
2-3

How to cook:

Cut zucchini and eggplants into rings. Cut bell peppers into strips. Place vegetables in a bowl, add olive oil, ground black pepper, soy sauce, salt and mix thoroughly. Marinate 15 minutes.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the vegetables.

Put the vegetables on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

Ingredients:

Zucchini	70 g
Eggplants	70 g
Red bell peppers	50 g
Yellow bell peppers	50 g
Olive oil	20 g
Soy sauce	15 g
Ground black pepper	
Salt	



Classic burger



Difficulty
Medium



Preparation
60 min



Cooking
6 min



Servings
2



Ingredients:

Minced beef	250 g
Cheddar cheese	2 slices
Red onions	30 g
Pickled cucumbers	20 g
Lettuce	2 leaves
Burger bun	2 pcs.
Ground black pepper	
Salt	
Sauces (ketchup, mayonnaise, mustard)	

How to cook:

Add ground black pepper and salt to minced beef and mix thoroughly. Form two round flat cakes using the minced meat and put them in the refrigerator for 1 hour.

Cut onions and cucumbers into rings. Cut the buns in half.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the meat.

Put the meat on the bottom grill plate and lightly press it down with the top plate. While cutlets are being cooked, take buns and coat them with ketchup, mayonnaise and mustard.

Put a lettuce leaf, onion, cucumber, cheese, cutlet on the bottom of the bun, cover with the other half of the bun and press lightly.

The burger is ready!

Chicken burger

Ingredients:

Minced chicken	250 g
Cheese	40 g
Tomatoes	30 g
Onion	15 g
Lettuce	2 leaves
Burger buns	2 pcs.
American mustard	10 g
Ketchup	10 g
Ground paprika	
Ground black pepper	
Salt	



Difficulty
Medium



Preparation
60 min



Cooking
7 min



Servings
2

How to cook:

Add salt, ground black pepper, ground paprika to minced meat and mix thoroughly. Form two round flat cakes using the minced meat and put them in the refrigerator for 1 hour. Cut cheese into thin slices. Cut tomatoes and onions into rings. Cut the buns in half.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the meat.

Put the fillet on the bottom grill plate and lightly press it down with the top plate. While cutlets are being cooked, take buns and coat them with ketchup and mustard.

Put a lettuce leaf, onion, tomato, cheese, cutlet on the bottom of the bun, cover with the other half of the bun and press lightly.

The burger is ready!



Chicken burger with apples



Difficulty
Medium



Preparation
10 min



Cooking
7 min



Servings
2



Ingredients:

Chicken fillet	200 g
Cheddar cheese	2 slices
Apples	120 g
Fresh basil	2 leaves
Lettuce	2 leaves
Burger buns	2 pcs.
Mayonnaise	25 g
Dijon mustard	20 g
Ground black pepper	
Salt	

How to cook:

Cut chicken fillet into 2-3 similar slices, salt and pepper them. Peel apples, remove seeds and cut them into rings. Wash and dry lettuce leaves. Cut the buns in half.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the fillet.

Put the meat on the bottom grill plate and lightly press it down with the top plate. While cutlets are being cooked, take buns and coat them with mayonnaise and mustard.

Put apples, basil and lettuce leaves, cooked chicken fillet and cheese on the bottom of the bun, cover with the other half of the bun and press lightly.

The burger is ready!

Vegetable sandwiches



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
4

How to cook:

Cut mushrooms, tomatoes and cheese into thin slices. Thoroughly wash and dry lettuce leaves. Cut bell peppers into thin strips. Thoroughly rub the bread with ketchup and mustard. Put mushrooms on one half of the bread slice, put cheese over it, then tomato, lettuce, bell pepper and cover everything with the other half of the bread slice. You will get 4 sandwiches.

On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the sandwiches.

Put the sandwiches on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

The sandwiches are ready!

Ingredients:

Mushrooms	30 g
Bell pepper	60 g
Lettuce	4 leaves
Tomatoes	80 g
Hard cheese	80 g
Ketchup	5 g
American mustard	5 g
Toast white bread	8 pcs.



Ham sandwiches



Difficulty
Low



Preparation
3 min



Cooking
3 min



Servings
4



Ingredients:

Ham	100 g
Hard cheese	80 g
Lettuce	4 leaves
Tomato	40 g
Ketchup	5 g
American mustard	5 g
Toast white bread	8 pcs.

How to cook:

Cut ham and cheese into thin slices. Thoroughly wash and dry lettuce leaves. Cut the tomato into thin rings. Thoroughly rub the bread with ketchup and mustard. Put ham on one half of the bread slice, put cheese over it, then tomato and lettuce and cover everything with the other half of the bread slice. You will get 4 sandwiches.

On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the sandwiches.

Put the sandwiches on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

The sandwiches are ready!

Mozzarella envelopes



Difficulty
Low



Preparation
7 min



Cooking
4 min



Servings
2



Ingredients:

Mozzarella	100 g
Tomato	100 g
Basil	20 g
Ketchup	10 g
Pita bread	1 sheet

How to cook:

Cut tomato and mozzarella into thin slices. Wash thoroughly the basil. Cut pita bread into 4 equal parts and grease it with ketchup. Put mozzarella on pita bread, then tomato over it, add a couple of basil leaves and roll up in the shape of an envelope.

On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the envelopes.

Put the envelopes on the bottom grill plate and lightly press them down with the top plate. Fry until brown.

Mozzarella envelopes are ready!

Grilled sausages

Ingredients:

Sausages	6 pcs.
Cherry tomatoes	10 pcs.
American mustard	50 g



Difficulty
Low



Preparation
2 min



Cooking
5 min



Servings
2-3

How to cook:

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the sausages.

Put the sausages on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Put the sausages on a plate or cutting board and add tomatoes. If desired, you can top them with mustard or other favorite sauce.



Pork rolls with prunes and mushrooms



Difficulty
Medium



Preparation
15 min



Cooking
7 min



Servings
2

How to cook:

Cut the pork into slices, put them on a cutting board, wrap with foil and beat thoroughly. Cut prunes and mushrooms into strips and put them on top of the meat, add salt, pepper and make a roll.

You will get 4 small rolls with filling.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the rolls.

Put the rolls on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Ingredients:

Pork (collops)	400 g
Prunes	80 g
Mushrooms	60 g
Ground black pepper	
Salt to your liking	



Lula kebab



Difficulty
Medium



Preparation
15 min



Cooking
8 min



Servings
2



Ingredients:

Minced pork 300 g	300 g
Minced chicken 150 g	150 g
Onion 200 g	200 g
Ground black pepper	
Hop suneli	
Salt	

How to cook:

Mix minced chicken and pork, add salt, finely chopped onion, hop suneli and stir well. Divide the minced meat into 4 equal portions. Grease your hands with sunflower oil, take a portion of the minced meat and put it on a skewer. Flatten the minced meat along the skewer and form an oblong sausage. Do the same with the rest of the minced meat.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the lula kebab.

Put the skewers with the meat on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Skewered bacon mushrooms



Difficulty
Medium



Preparation
10 min



Cooking
5 min



Servings
2



Ingredients:

Mushrooms	150 g
Bacon	150 g
Hard cheese	50 g
Ground black pepper	
Salt	

How to cook:

Cut the bacon into oblong slices. Dice cheese into medium-size pieces. Wash the mushrooms, remove the stems, dry, salt and pepper. Add a piece of cheese to the mushroom cap, wrap around with bacon, then put the mushroom onto a skewer. Do the same with the rest of the mushrooms. You will get 4-6 skewers with barbecue.

Grease the grill plates with oil. On the grill, set the desired temperature (medium or maximum, depending on the desired result). When the indicator lights up blue, the grill will be hot and it is time to put the mushrooms.

Put the mushrooms on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

Classic hot dog

 Difficulty Medium	 Preparation 5 min	 Cooking 5 min	 Servings 4
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How to cook:

Make a cut along the bun and place it on the grill panels, cover and press down it with the top lid.

On the grill, set the desired temperature (medium or maximum, depending on the desired result). While the grill heats up, the buns become brown. When the indicator lights up blue, the grill will be hot and it is time to take out the buns and to put the sausages.

Put the sausages on the bottom grill plate and lightly press them down with the top plate. Fry until ready.

While the sausages are cooking, grease the buns with mayonnaise and ketchup. When ready, put the sausages into the buns. Top sausages with mustard.

The Hot Dog is ready!

Ingredients:

Sausages	4 pcs.
Buns for hot dogs	4 pcs.
Ketchup	
Mayonnaise	
Mustard	

