



# ANATOMY OF THE PIPIT GRILL

Our kitchen space and menu is designed around a central charcoal pit and our menus show the bold flavours and versatility of techniques afforded only by cooking with fire (smoking, drying, grilling and baking).

Pipit's food ethos is based on

1. Local produce
2. Seasonal menus
3. Sustainable seafood
4. Minimizing food waste (Maximising ingredients) and
5. **WOOD FIRED COOKING!**

In collaboration with Pig & Pilgrim charcoal barbeques, we explored some "how tos" of wood-fired cooking. The videos are tailored for home, but mirror the exact same ethos and principles of the Pipit grill

See our website for all the videos

## PART 1: COOKING PRINCIPLES

- Basic set up
- Equipment starter kit
- Passive cooking

## PART 2: FIRE

- Starting a charcoal fire
- Starting a wood fire
- Ending a fire

## PART 3: RECIPES

- Grilled flatbread
- Grilled blue eye fish
- Grilled whole duck





# Key Cooking Principles

Cooking on fire is based on the important idea of PASSIVE vs ACTIVE cooking. There's more potential in passive cooking than it might first appear too

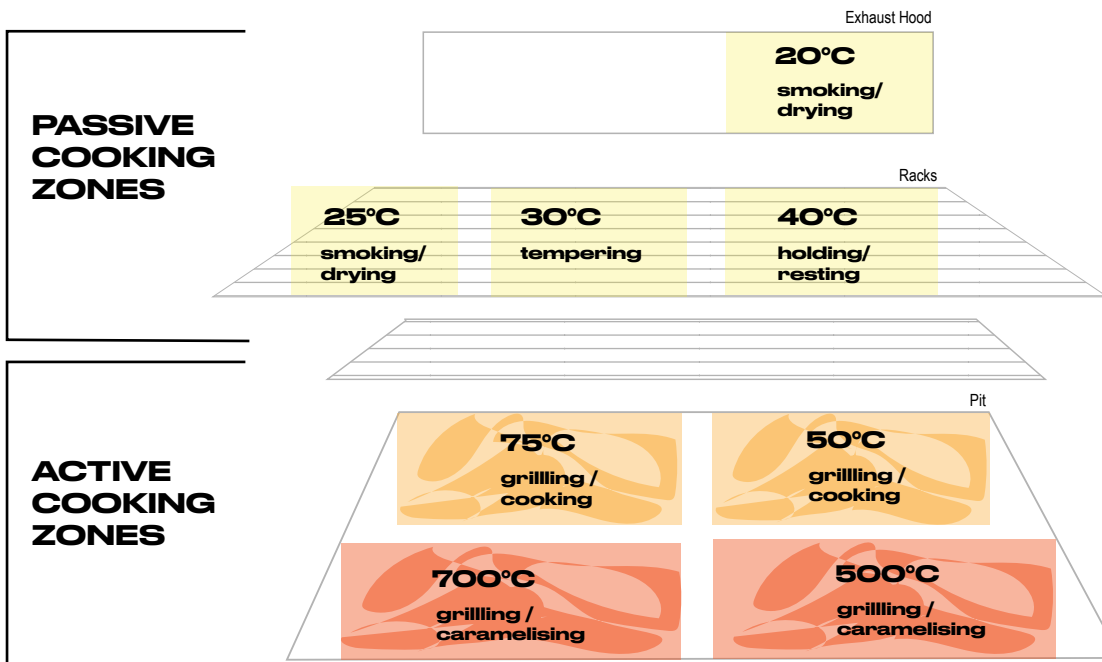
### PASSIVE COOKING (low heat) for:

- hot smoking
- drying
- tempering (bringing up to temperature and resting after active cooking)
- slow-cooking

### ACTIVE COOKING (high heat) for:

- grilling
- carmelising
- scorching

**HEAT ZONES** gives flexibility, control, and versatility to passive & active cooking. Each heat zone has a different cooking use and time, and as an example a single Pipit dish will typically go through 3-6 zones.

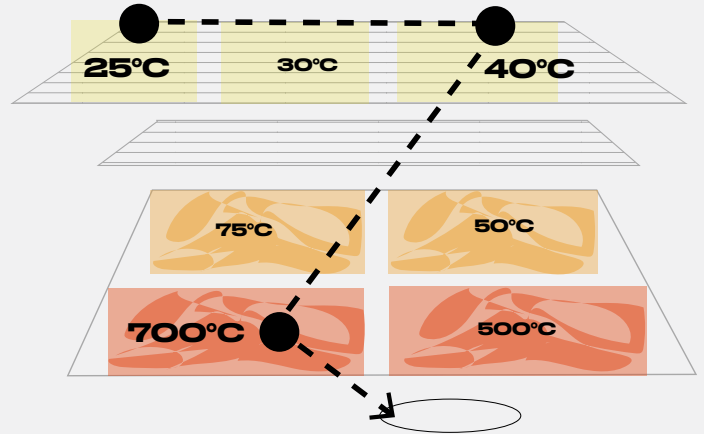


Pipit grill heat zones

- 500-700°C to quick grill and carmelise (for seconds)
- 40-75°C to cook (for minutes)
- 30-40°C to hold, rest, bring to temp (for minutes)
- 20-25°C to smoke, to dry (for hours)

# Pipit Examples

**SCORCHED BONITO.** Hung for four days then scorched over charcoal, seasoned with bonito garum and kelp vinegar. Served with kohlrabi braised in bonito dashi, cucumber, taro stem, macadamia miso, preserved yuzu and lemon balm



**SMOKE**  
25°C  
for 5 mins



**TEMPER**  
40°C  
for 5 mins

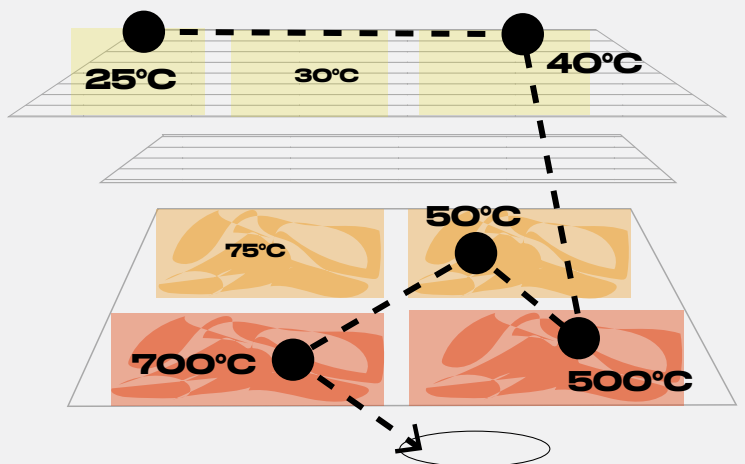


**GRILL**  
700°C  
for 30 sec- 1min



**REST**  
(off grill)  
for 1min

**QLD BABY GROUPEr** with Sicilian violet cauliflower with cured mullet roe sauce, shaved bonito, mustard leaf, finger lime, macadamia miso



**SMOKE & TEMPER**  
25°C  
for 30min - 1hr



**SLOW COOK**  
40°C  
for 20-40 mins



**FAST COOK**  
500°C  
for 2-3mins



**SLOW COOK**  
50°C  
for 5-10 mins



**CARAMELISE SKIN & GLAZE**  
700°C  
for 30sec-1min



**REST**  
(off grill)  
for 1 min