

TOLE

The Outdoor Living Experience



TOLE

Garden Fire & Barbecue K60



WARMTH AND PLEASURE

Cook, sample, savour, share, and chat. The look, originality and user-friendliness of the TOLE K60 Garden Fire & Barbecue is an eye-catching focal point for any outside space.

From starter to dessert, from simple to gourmet, the barbecue reinvents meal preparation; offering numerous cooking techniques and culinary accessories, designed to the last detail.

Clever and practical, for pleasure that lasts until dawn.



**The barbecue that reinvents
meal preparation,
from simple to refined**



Pleasure from your K60
all year round



ENJOY LONGER EVENINGS AROUND THE FIRE

The dual purpose TOLE K60 Garden Fire & Barbecue brings your loved ones together.

The innovative design and cooking accessories allow grilling, smoking, teppanyaki, wok & raclette.

And what's more, your barbecue is robust, attractive and practical. Conceived by the creative talents of the iol Strategic Design agency, it is Belgium made using traditional, resilient materials.



RESILIENT DESIGN

The TOLE K60 is made from Naval Grade, Corten steel for solid, long lasting performance.

The magical properties of this highly resilience steel create a unique, copper-like appearance, changing subtly over time.


It is the fashionable material choice for architects and sculptors creating a living, work of art in the heart of your outside living area.

And for cooking? The hearth of your barbecue, is in stainless steel for easy maintenance and heat-resistance for perfect cooking.



Enhanced Performance
with Unique Aesthetics

TOLE



Convivial living and outside cooking all year round

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YOUR COMPANION FOR ALL SEASONS

Summer's over? Don't panic. Your TOLE K60 Garden Fire & Barbecue allows enjoyment of your outside space throughout the year.

In the **autumn**, celebrate with wild boar, stuffed with rosemary, smoked bacon and camembert. It can be enjoyed with lovely compote of blueberries and apples with cardamom.

It's **winter**? A good Savoyarde raclette or meat smoked directly in the chimney will warm up the chilliest guests.

Don't forget to invite your neighbours for **spring** teppanyaki grills of fish, with shellfish, almonds and ginger on the menu!

And when **summer** returns, here's to salads of grilled and marinated vegetables.

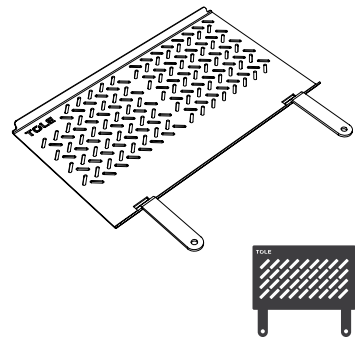
ACCESSORIES



Grill

Do you enjoy tender, flavoursome meat? Your TOLE does too.

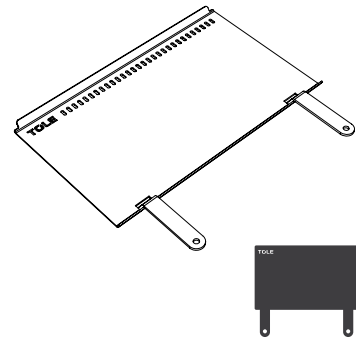
This innovative grill will sway the most demanding of cooks. Equipped with movable handles, it is manufactured in stainless steel, a healthy, high-quality and easy to maintain material.



Teppanyaki

Pick up and caramelize. Diversify methods of cooking. Multiply flavours. The teppanyaki works wonders. Shellfish, fish, meats or vegetables...

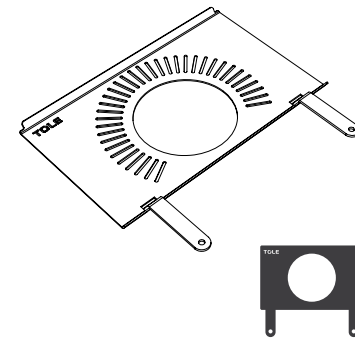
Let yourself be carried away by the flavours of Mediterranean and Oriental cuisine.



Wok

No idea what to do for dinner? The wok is as easy as it gets to fry or sauté your meats, fish or vegetables in next to no time.

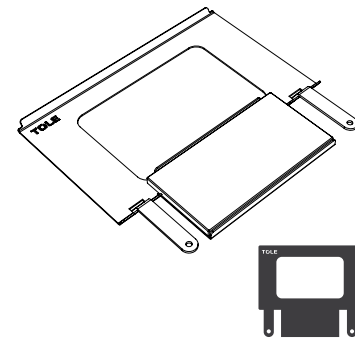
And enjoy delicious, mysterious Asian cuisine where you weren't expecting.



Raclette

The long, boring winter evenings are at an end. Your "cheese approved" barbecue reinvents the raclette.

For family or among friends, a treat for your eyes and taste buds.



Log Store

Cooking on a wood fire, warming yourself close to the hearth – this has gone beyond a trend and is now a lifestyle choice. TOLE understands this. Some accessories await you. Like this log store designed to enhance your usage experience and make your life easier.

RECIPES

by Bernard Bayard



Cooking is a constant search for new flavours and daring combinations in order to reveal intoxicating perfumes to the palate. The culinary accessories offered by TOLE caught my eye straight away. This series of plates makes it possible to make all sorts of dishes that normally never see a wood fire. Their professional finishing offers multiple opportunities for surprising culinary feats.

→ MORE RECIPES AT
WWW.TOLE.BE



Bacon-wrapped cod with melted tarragon tomatoes



Ingredients:

- 4 slabs cod
- 8 slices smoked bacon
- 8 tomatoes, hulled, deseeded and cut into small cubes
- 1 chopped onion
- 1 bouquet garni (parsley sprig, thyme, bay leaf)
- 1 finely diced carrot
- broad beans
- 4 tablespoons chopped tarragon
- 2 to 3 tablespoons olive oil
- salt and pepper

Recipe: Pepper and oil the set-aside cod. Roll a slice of smoked bacon around each slab of cod.

Heat the olive oil in a frying pan with the carrots, onion, the bouquet garni and allow to cook. Add the tomatoes.

Once the tomatoes are cooked, sprinkle with tarragon and season to taste.

Place your cod on the edge of the cooking plate for 3 minutes on each side.

Tip: The melted tomatoes are well cooked when the oil olive appears on the surface. Collect this oil, you can use it as vinaigrette for the next meal.



Entrecote steaks, vegetables, grilled new potatoes and veal jus with thyme



Ingredients:

- 4 entrecote steaks with ground pepper, nutmeg, Provence herbs and olive oil set aside for 2 hours
- 12 boiled new potatoes
- 2 carrots
- 2 turnips
- 1 courgette
- 2.5 dl water
- salt, pepper and cumin seeds
- olive oil
- 2.5 dl veal stock
- 1/2 dl red wine
- 1 chopped shallot
- 1 bunch thyme

Recipe: Wash and give your vegetables an attractive shape. Boil the water in the wok directly on the embers. Blanche your vegetables one by one for three minutes on each side.

On your grill plate, sweat the shallot in a frying pan. Add red wine, veal stock, thyme and reduce to a smooth liquid.

Grill the meat, potatoes and vegetables on the grill plate.

Tip: For your vegetables, use the front of the grill to complete cooking and add the cumin seeds and a trace of olive oil.



Teppanyaki of foie gras with mango tartar and coriander coulis



Ingredients:

- Approx. 500 grams foie gras
- 2 large ripe mangos
- 20 sprigs leafless chopped coriander
- juice of 1 lemon
- juice of 1 orange
- 4 tablespoons reduced duck stock
- 1 tablespoon runny honey
- salt, pepper, nutmeg and unrefined salt

Recipe: Dice the mango into +/- 0.5 cm cubes and marinate them for 30 minutes in the refrigerator with 10 sprigs of coriander, half of the lemon and orange juice.

Slice the foie gras to a thickness of 1.5 cm and keep it chilled.

In a frying pan on the plancha grill, boil the honey with a little salt and pepper.

Deglaze with the marinade juice, duck stock and reduce.

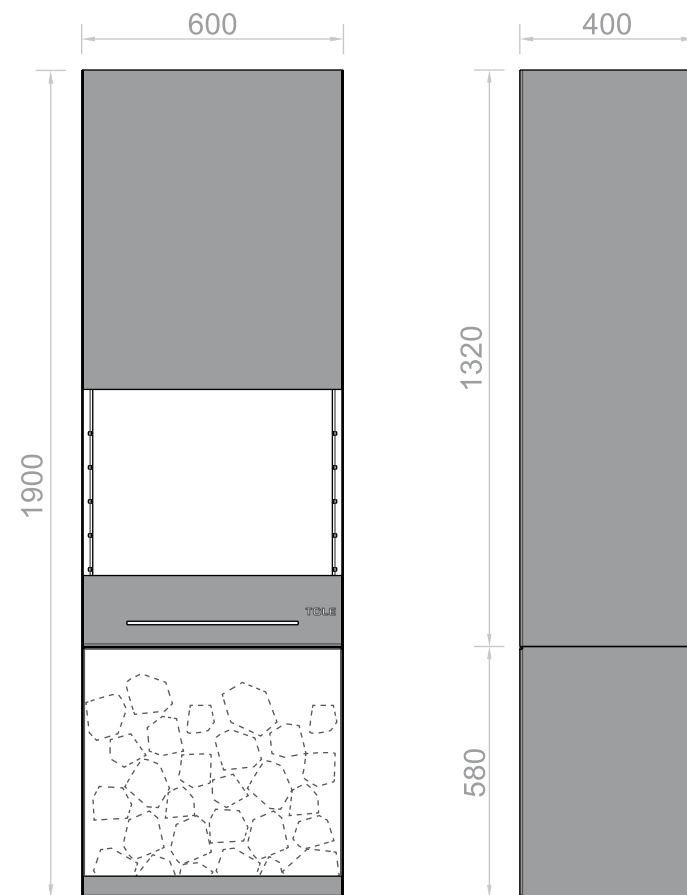
Brown the mangos on the Teppanyaki for one minute and the slices of foie gras for 30 seconds on each side.

Tip: After cooking season the foie gras with nutmeg, pepper and unrefined salt. Add the rest of the coriander to the jus and blend to bring out the flavours of the herb.

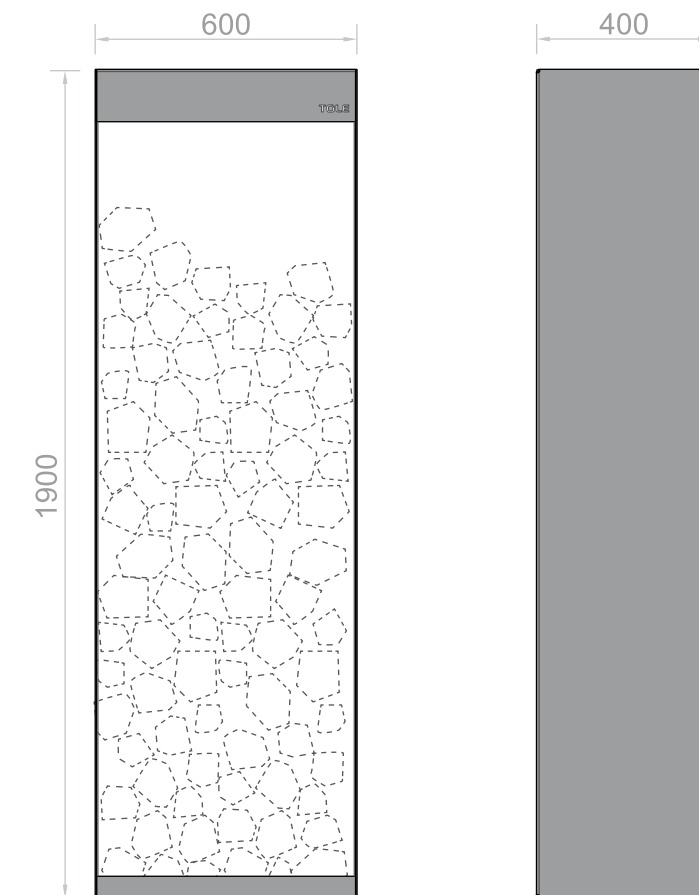
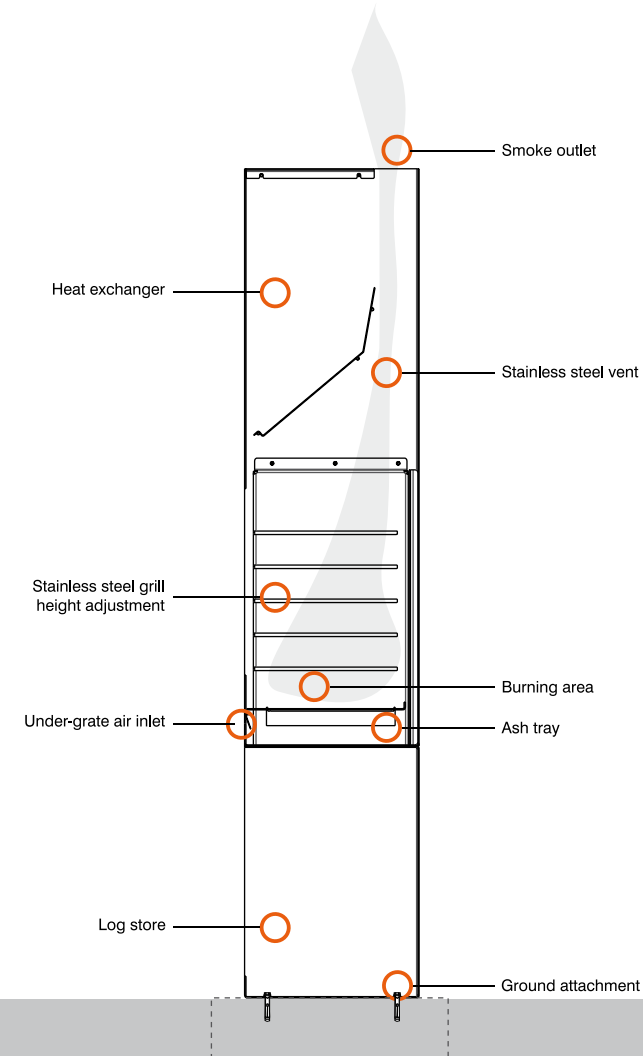
TECHNICAL CHARACTERISTICS

→ REFER TO THE MANUAL FOR ASSEMBLY AND ATTACHMENT INSTRUCTIONS

Barbecue K60



Log Store



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iol Strategic Design

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