

BORA publishes its own cookbook for the BORA Tepan stainless steel grill

Raubling. As a manufacturer of innovative cooktop extractors, BORA knows all about the many sides of healthy eating and so the first cookbook developed solely for the BORA Tepan stainless steel grill is a showcase of a wide range of tasty, healthy dishes of the highest culinary standards. On the innovative BORA Tepan stainless steel grill, not only can you cook delicious meat, fish, vegetarian and seafood dishes, but also sauces, pasta and desserts. The BORA Tepan will surprise and inspire you time and again with its versatility.



The new BORA Tepan book is a must-have for true barbecue enthusiasts who would love to hear it sizzling away all year round

So that you can work your magic at the stove like a professional, five chefs reveal their best recipes adapted to the BORA Tepan stainless steel grill, and tips and tricks for barbecuing indoors. Black risotto with shellfish, grissini, scrambled tofu, or mango sorbet and cookie sandwiches: the possibilities are endless.



The full-surface BORA Tepan stainless steel grill comprises a continuous, deep-drawn, brushed stainless steel plate. With an impressive depth of 54 cm and thanks to the ideal heat distribution across the entire cooking surface, the Tepan stainless steel grill can cook even larger amounts of food beautifully evenly. When doing so, separate cooking zones allow different temperature settings – providing precision down to the last degree. These settings can be controlled independently and so are ideal for smaller gatherings too.

As an added bonus, cooking with the BORA Tepan stainless steel grill means you need hardly any pots and pans and it's also quick and easy to clean: after use, simply tip a glass of water or ice cubes onto the hot surface and scrape away any residues. The rounded inner corners make it easy to remove even the smallest of flecks.

Book details:

- Editor: BORA Vertriebs GmbH & Co KG
- 224 pages
- Hardback, dimensions: 21 x 24 cm
- German / English / French / Spanish / Dutch / Italian
- Publisher: GRÄFE UND UNZER VERLAG GMBH
- Price: 24.90 pounds
- ISBN: 978-3-8338-7780-3
- Available from 2 September 2020

You are welcome to request a review copy.

About the company:

Since 2007, BORA Lüftungstechnik GmbH, headquartered in Raubling, Upper Bavaria, has successfully developed and sold cooktop extractor systems that draw vapours downwards thanks to the use of patented technology. The innovative BORA Professional, BORA Classic, BORA X Pure, BORA Pure and BORA Basic product ranges are sold in 60 countries worldwide.

BORA founder Willi Bruckbauer has a vision: the end of the extractor hood. The patent he developed has multiple advantages: the premium-quality systems are more effective than conventional hoods, extremely quiet, energy efficient and easy to clean. They enable maximum design freedom for kitchens and a clear view.

The company received its first award within the scope of the innovation contest “365 Orte im Land der Ideen” (365 Places in the Land of Ideas) back in 2009, followed by the German Entrepreneurs’ Award, Red Dot Awards, Plus X Awards, German Design Awards, Iconic Awards, German Brand Award, Good Design Awards, iF Design Awards and others.

For further information, please visit www.bora.com.

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