

# Glamping Cookbook

## Charlton & Jenrick<sup>LTD</sup>

*Best of British fires, fireplaces & stoves*





# Contents Page

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|                              |    |
|------------------------------|----|
| Welcome                      | 1  |
| Cooking Tips                 | 2  |
| Bacon Sandwich               | 3  |
| Simple Omelette              | 4  |
| Eggy Bread                   | 5  |
| Chicken Noodle Salad         | 6  |
| Eggy Fried Rice              | 7  |
| Pan-fried Salmon             | 8  |
| Quick and Easy Chilli        | 9  |
| Chicken and Leek Casserole   | 10 |
| Welsh Cakes                  | 11 |
| Brownies                     | 12 |
| Duffins                      | 13 |
| Mediterranean Gnocchi        | 14 |
| Vegan Tuscan White Bean Stew | 15 |
| Vegan Mince Pies             | 16 |
| Vegetarian Pasta             | 17 |
| Gluten Free Brownies         | 18 |
| Introducing the Go Eco 5     | 19 |
| Adventurer Glamping Stove    |    |





# Welcome

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Welcome to the Charlton & Jenrick Glamping Cookbook, which is full of recipes that are favourites amongst our staff.

Inside are 16 delicious recipes that show the versatility and capability of our Go Eco Adventurer 5 Glamping Stove.

We are really excited to share these recipes with you and we hope you have just as much fun perfecting them as we did.



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# Cooking Tips

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Whilst perfecting the recipes used in this cookbook, we discovered some top tips for using the Go Eco Adventurer 5 Glamping Stove.

To help you get the most out of your stove, we have put together our five top tips.



## 1 Log Sizes

The maximum size of log this fire accommodates is 18cm long.



## 2 Compatible Bakeware Sizes

The maximum size of tray this fire accommodates is a 22cm casserole tin or up to a 27 x 22cm baking tin.



## 3 Pre-heating The Oven

If you are doing a recipe that involves using the hob and the oven, get the oven up to temperature first then move to one side. When you get back to the oven, it will take less time to heat up again.



## 4 Using the Heating Controls

To control the temperature of the fire, move the bottom slider to control how fast the logs burn, making sure to open the top slider to the right, this makes sure the glass doesn't stain.

## 5 Using the Splashback

If you are doing a recipe on the hob that is likely to spill over the edge of the pan, to prevent extra cleaning add the splashback behind the hot plate.

# Bacon Sandwich

## Ingredients

- 2 Rashers of Bacon
- 1tbsp Cooking Oil
- Tomato Puree
- 200g Grated Cheese
- 1/2 tsp of Oregano
- Two Thick Pieces of Bread

1. Place frying pan on top of the stove and put 1 tbsp of cooking oil into the pan.
2. Fry the bacon until crispy, rotating when the one side is cooked.
3. Move the bacon to one side of the pan, and put the bread in the other side for one minute, turning it over so both sides are covered.
4. Spread the tomato puree on to the bread and put the grated cheese on both sides.
5. Put the bacon on one slice and put the other slice on top to complete the sandwich.
6. Season with oregano to finish.

15  
Minutes 





# Mixed Herb Omelette

## Ingredients

- 3 Large Eggs
- 1/2 tbsp Milk
- Pinch of Mixed Herbs
- 5 Small Knobs of Unsalted Butter
- Pinch of Salt and Pepper
- 100g Cheese

1. Crack three large eggs into a mixing bowl, with 1/2 tablespoon of milk, 2 unsalted knobs of butter and a pinch of mixed herbs.
2. Heat three small knobs of butter in a frying pan until it has melted and is bubbling.
3. Add the eggs, moving the pan around to spread them evenly and add a pinch of salt and pepper.
4. Using a spatula, ease around the edges of the omelette, then fold it over in half.
5. When it starts to turn golden brown underneath, remove the pan from the heat and serve.

20  
Minutes 



# Eggy Bread

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## Ingredients

- 1 Large Free Range Egg
- 1/2 tbsp Milk
- Vegetable Oil
- 1 Thick Slice of Bread
- Salt and Freshly Ground Black Pepper

1. Beat together the egg, milk and a generous amount of salt and pepper in a bowl.
2. Heat just enough oil to cover the surface of the pan.
3. When the oil starts to shimmer, dip the bread into the egg mixture and add it to the pan.
4. Cook for five minutes on each side, or until golden brown.

15  
Minutes





# Chicken Noodle Salad

## Ingredients

- 70g Medium Egg Noodles
- 1 Carrot
- 1 Cooked, Boneless and Skinless Chicken Breast
- 4 Spring Onions, trimmed and finely sliced
- 1 Long Red Chilli
- 15g Fresh Coriander Leaves

1. Half fill a saucepan with water and bring to the boil.
2. Add the noodles and stir for 3-4 minutes, until they are tender. Stir occasionally to separate the strands.
3. Add the spring onions in, stir well and immediately drain the noodles in a colander. Wait for the noodles to cool before tipping into a mixing bowl.
4. Cut the carrot into long thin matchsticks and add to the noodle salad.
5. Cut the chicken into thin slices and place in the bowl.
6. Toss lightly before serving.

25  
Minutes 





# Egg Fried Rice

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## Ingredients

- 1tbsp Cooking Oil
- 5 Cups of Rice
- 2 Cups of Frozen Peas and Carrots
- 2 tbsp Fish Sauce
- 3 Eggs

1. Turn on a pan and add in the cooking oil and 5 cups of rice.
2. Stir the rice to break into clumps and add in two cups of frozen peas and carrots.
3. Wait until it is defrosted then mix uniformly.
4. Add in the fish sauce and crack in three eggs.
5. Spread the eggs around to let them cook for a minute.
6. Flip the rice over to cook the eggs for a minute.

20  
Minutes 



# Pan-fried Salmon

## Ingredients

- 2x 150g Salmon Fillets with skin on.
- 1/2 tbsp Olive Oil
- 20g Unsalted Butter
- 1/2 Lemon
- Salt and Pepper to Season

1. Season the salmon fillets with salt and pepper.
2. Put the oil and butter in a non-stick frying pan until melted, then turn up the heat.
3. Once the butter starts bubbling, add the salmon fillets to the pan, skin side down and fry for three minutes until crisp.
4. Flip the fillets over and cook for two minutes more.
5. Drizzle with lemon juice and serve.

20  
Minutes 





# Quick and Easy Chilli

---

## Ingredients

- 100g Sliced Chorizo
- 350g Tomato and Chilli Sauce Tub
- 400g Canned Kidney Beans, Rinsed and Drained
- 1 Packet of Rice

1. Dry-fry the chorizo for a few minutes in a non-stick frying pan.
2. Carefully pour off any fat from the pan, then pour in the sauce and kidney beans with 100ml water.
3. Bring to simmer, cover, then lower the heat and bubble for ten minutes.
4. Prepare rice as per instructions and serve the chilli over the top.

30  
Minutes



# Chicken and Leek Casserole

## Ingredients

- 4-8 Chicken Breast Pieces
- Small glass of White Wine
- 1/2 tbsp Olive Oil
- 2 Chicken Stock Cubes
- 2 Tablespoons of Cornflour
- 4 Potatoes
- 2 Garlic Gloves
- 1 Onion
- 1 Leek
- 1 Lemon
- Rosemary Leaves
- Thyme
- 4 Rashers of Bacon
- Salt and Pepper to Taste

1. Chop the garlic, leek, and onion into large pieces, and finely chop the rosemary and thyme.

2. Chop the bacon into pieces, grate and zest a lemon, and peel and chop the potatoes.

3. Flour the chicken pieces and brown them in a casserole dish on the hob with the oil.

4. Add the chopped bacon, garlic, and onion in the same pan, adding the leek a few minutes later to soften.

5. Add all the remaining ingredients, 1 litre of boiling water and stock cubes.

6. Add the chicken into the casserole and cook for two hours at 150 degrees.

150  
Minutes





# Welsh Cakes

## Ingredients

- 225g Plain Flour
- 85g Caster Sugar
- 1/2 tsp Baking Powder
- 1/2 tbsp Mixed Spice
- 50g Butter
- 50g Lard
- 50g Sultanas
- 1 Egg
- 1/2 tbsp Olive Oil

1. Add the flour, sugar, mixed spice and baking powder into a bowl.
2. Rub in the butter and lard until crumbly, then mix in the sultanas.
3. Work a whisked egg into the mixture until you have a soft dough.
4. Roll out the dough on a lightly floured surface to your preferred thickness.
5. Cut out whatever shape you would like in the dough.
6. Grease a frying pan with the olive oil and move around until the surface is covered.
7. Cook the welsh cakes for 5 minutes on each side until golden brown and crisp.

25  
Minutes 



# Brownies

## Ingredients

- 90g Dark Chocolate
- 150g Butter
- 2 Eggs
- 125g Plain Flour
- 300g Soft Light Brown Sugar
- 15g Cocoa Powder
- 1/2 tsp Baking powder
- 1 tsp Vanilla Extract
- Pinch of Salt

1. Fuel the log burner until the temperature reaches 180 degrees, and line a rectangular baking tin with baking paper.
2. Weigh the chocolate and butter into a glass bowl.
3. Once measured, place over a pan of simmering water until melted, then take off the heat to cool.
4. Whisk the brown sugar, eggs, and vanilla extract together in a large bowl until thick and fluffy.
5. In a separate bowl, add the plain flour, cocoa powder and salt and mix.
6. Pour in the cooled, melted chocolate into the sugar mixture and gently fold.
7. Pour the mixture into the tin and lightly spread to the corners.
8. Bake for 20-25 mins rotating halfway through, or until the middle is just set and the top is crusty.
9. Leave to cool in the tray. Dust with icing sugar or cocoa powder to finish.

35  
Minutes 





# Duffins

## Ingredients

- 200g Self Raising Flour
- 150g Granulated Sugar
- 100g Caster Sugar
- 100g Butter
- 125ml Milk
- 85ml Vegetable Oil
- 1 Large Egg
- 1/2 tsp Vanilla Extract
- 12 tsp Jam/Lemon curd as filling

1. Fuel the fire until it reaches 180 degrees and place three double lined cake cases in a baking tray.
2. Beat together the milk, vegetable oil, vanilla, and egg together until you get a smooth consistency.
3. Gently fold in the flour and caster sugar.
4. Spoon in a tablespoon into each of the cases, then add a teaspoon of your preferred filling before adding another tablespoon on top. This should cover the filling completely.
5. Bake in the oven for 15-20 minutes, turning them half way through, until they have risen and are gold in colour.
6. Melt the butter and put the sugar into the bowl.
7. Once the muffins have cooled, roll the top of them into the melted butter, then into the granulated sugar to give an extra crunchy topping.

35  
Minutes 



# Mediterranean Gnocchi

## Ingredients

- 400g Gnocchi
- 200g Chargrilled Vegetables
- 2 tbsp Red Pesto
- A handful of Basil Leaves

1. Boil a large pan of salted water.
2. Add the gnocchi, cook for two minutes or until it rises to the surface.
3. Drain and tip back into the pan with a splash of reserved cooking water.
4. Add the chargrilled veg, red pesto and basil leaves.

**V** Vegetarian

15  
Minutes 





# Vegan Tuscan White Bean Stew

## Ingredients

- 2 Cups of Canned White Beans
- 1 tsp Olive Oil
- 1 Large Onion
- 2 Sticks of Celery
- 3 Small Carrots
- 6 Cloves of Garlic
- 8 Button Mushrooms
- 2 Vegan Italian Sausages
- 8 Sun Dried Tomatoes
- 1 tsp Dry Rosemary
- 1 tsp Paprika
- 1 tbsp Oregano
- 2-4 tbsp Parsley
- 1 Savoury Vegan Stock
- The juice of 1/2 lemon
- Salt and Pepper to Season

1. Measure out all ingredients, and finely chop the parsley, celery, carrot, and onion.
2. Dice your mushrooms to suit and crush and cut your garlic cloves.
3. Place the sundried tomatoes in a blender with the rosemary and the oregano. Blend with a cup of water into a coarse paste.
4. Heat the olive oil on the hob in a stew pot, and add the onions, celery and carrots. Season with salt and black pepper.
5. Stir frequently until the vegetables are softened, then add the garlic and stir fry for a minute.
6. Add the mushrooms and saute for 3-4 minutes until the mushrooms soften slightly.
7. Add the cooked beans, vegan sausages and the sundried tomato paste and stir well into the mix and add the vegan stock to thicken the mixture.
8. Bring the stew to boil and let it simmer for about 10 minutes, before removing from the heat and stirring in the lemon juice, oregano, and paprika.
9. Serve with hot bread or couscous.



Vegan

50  
Minutes



# Vegan Mince Pies

## Ingredients

- 1 Large Apple
- 200g Mixed Dried Fruit
- 390g Black Cherries in Kirsch
- 100g Macadamia or Skinless Hazelnuts
- 1 Orange
- 1tsp Cinnamon
- 1tsp Ginger
- 150g Dark Brown Sugar
- Trex Vegetable Butter Lard
- Ready Rolled Shortcrust Pastry

1. To make the mincemeat, firstly peel and grate the apple, roughly chop the nuts, and zest and juice the orange into a mixing bowl.
2. Add the dried fruit, cherries, cinnamon, ginger, and brown sugar into the same mixing bowl and mix together.
3. Fuel the fire until it reaches 160 degrees. Put mixture into small baking tray and cover with a sheet of foil and cook for 40 minutes until the liquid has reduced.
4. Roll out the pastry to 0.5mm thick and use a 9cm cookie cutter to cut the pastry. Cut out six circles and line the holes of a greased 6 hole cupcake tin.
5. Put a spoonful of mincemeat in the middle of each circle, then cover the top with more pastry and pinch around the edges to form a secure seal.
6. Heat fire to 180 degrees and bake for 30 minutes until the pastry is crisp and they are golden in colour, then dust with icing sugar to serve.



Vegan

90  
Minutes 





# Vegetarian Pasta

## Ingredients

- 8 Small Tomatoes
- 1 Red Pepper
- 1 Onion
- 1/2 tsp Wholegrain Mustard
- 1 Vegetable Stock
- 3 Mushrooms
- 2 Garlic Cloves
- 250g Orzo Pasta
- Coriander
- Basil
- 1/2 tbsp Olive Oil
- 200g Soft Cheese
- Black Pepper
- Mixed Herbs

1. Thinly dice the onion, garlic, pepper, mushrooms and coriander and cut the tomatoes in half.
2. Put the oil in the pan and move around until the surface is covered.
3. Put the garlic and onion in the pot until sizzling.
4. Put 1/2 litre of boiling water and mix with vegetable stock.
5. Add the peppers, tomatoes, mushrooms, and pasta with 250 ml stock, and stir.
6. Pour in the stock, the wholegrain mustard and the soft cheese.
7. Add cheese and a sprinkle of black pepper and mixed herbs.
8. Serve with coriander and basil.

**V** Vegetarian

30  
Minutes 



# Gluten Free Brownies

## Ingredients

- 225g Gluten-free Chocolate
- 140g Butter
- 4 Large Eggs
- 225g Golden Caster Sugar
- 100g Gluten-free Self Raising Flour
- 1 tbsp Cocoa Powder
- Baking Paper

1. Fuel the log burner until the temperature reaches 180 degrees, and line a rectangular baking tin with baking paper.
2. Break 175g chocolate into pieces. Put into a glass bowl over a pan of simmering water along with the butter, until melted.
3. Chop the rest of the chocolate into small chunks and put aside.
4. Whisk the eggs and sugar together in a large bowl until thick, pale, fluffy and almost doubled in volume.
5. Pour in the cooled, melted chocolate and gently fold.
6. Sift in the flour and cocoa, gently folding again, then stir in the chopped chocolate.
7. Pour the mixture into the tin and lightly spread to the corners. Bake for 30 mins, or until the middle is just set and the top is crusty.
8. Leave to cool in the tray. Dust with icing sugar to finish.

**G** Gluten Free

50  
Minutes 





# Introducing the GO Eco Adventurer 5 Glamping Stove

A fresh design by an experienced team, this highly specified little stove provides much more than others can—both function and styling.

This versatile product provides countless opportunities to improve your glamping experience.

These include warming shelves on the left and right, an oven and a log store for added height and convenience.

## Key Features:

- Attractive, characterful design enhances any living space.
- Extra-large air-washed flame-viewing window.
- Standard stainless-steel cooking top accommodates pans up to 28-30cm.
- 86% efficiency, A+ for best in class performance.
- Stainless-steel handle, trims, ashpan and all fixings for durability and long service.
- Separate simple air control sliders for air wash and primary under-grate air.
- Multi-fuel equipped as standard.
- DEFRA exempt for smoke control areas as standard.
- SIA Ecodesign 2022 compliance for future-proof peace of mind.
- Optional oven accepts 22cm casserole or up to 27 x 22cm baking tins.
- Unrivalled heat shielding options for multiple installation configurations.





## Charlton & Jenrick<sup>LTD</sup>

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