

# BECOME A GRILL MASTER



## WELCOME TO THE HEART OF GRILLING

This course teaches you how to use the Weber way of grilling to open up a world of possibilities on your barbecue.

Covering the key skills such as lighting and temperature control, you will be learning how to perfectly grill, roast and bake!

RECIPE CARD

## ADVANCED ASIAN CLASSICS

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SMOKED THAI STYLE CHICKEN WINGS

JAPANESE VEGETABLE SKEWERS

BARBECUED CHAR SIEW

SMOKED KOREAN RUMP-CAP WITH BULGOGI MARINADE

JAPANESE SOUFFLE PANCAKE



# SMOKED THAI STYLE CHICKEN WINGS

 Preparation Time:  
10 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Fresh Chicken Wings  
Fish Sauce  
Lemon Grass  
Lime  
Coriander

## Accessories you will need:

Weber Hickory Wood Chips  
Weber Premium Basting Brush  
Weber Smoker Box

## How to grill:

1. Soak the wood chips in water for 15 minutes.
2. Pre-heat your grill for indirect heat on medium-low heat to 180°C
3. Add woodchips to the charcoal or using a smoker box on gas/electric grills.
4. Once smoke is present, place the chicken wings into the grill on the indirect zone and smoke for 45 minutes until the internal temperature reaches 75°C , check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness. Adding woodchips as needed.
5. Once cooked, remove from the grill and let the chicken wings rest for 5 minutes before cutting. Serve warm.

## How to prepare:

1. Remove the chicken wings from its packaging.
2. Remove the neck and feet of the chicken.
3. Use a paper towel to pat dry excess moisture.
4. Place the chicken wings onto a clean tray.
5. Chop the lemon grass and coriander into a fine paste
6. Mix fish sauce into the lemon grass paste together with juice of one lime.
7. Marinate the chicken wings in the mixture for 15 minutes.



# JAPANESE VEGETABLE SKEWERS



Preparation Time:  
10 minutes



Grill Method:  
Direct



Grill Temperature:  
250 °C

## Ingredients you will need:

Ladies' Fingers (Okra)  
Cherry Tomatoes  
King Oyster Mushroom  
Shitake Mushroom  
Olive Oil  
Japanese Sea Salt

## How to prepare:

1. Prepare the vegetables by cutting them into desired lengths.
2. Use the Weber Premium Basting Brush to apply oil to the vegetables.
3. Skewer onto the Weber Bamboo Skewers.
4. Season generously with Japanese sea salt.

## Accessories you will need:

Weber Bamboo Skewers  
Weber Premium Basting Brush

## How to grill:

1. Prepare your grill for 250°C direct high heat.
2. Place the skewers directly on the cooking grates and grill the vegetables for 3 minutes.
3. Once caramelized, remove from the grill and serve.



# BARBECUED CHAR SIEW

 Preparation Time:  
20 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Pork Belly (Skin-Off)  
Light Soy Sauce  
Dark Soy Sauce  
Oyster Sauce  
Maltose Syrup

## Accessories you will need:

Weber Q Roasting Rack  
Weber Q Roasting Shield  
Weber Premium Basting Brush  
Weber Instant-Read Thermometer

## How to prepare:

1. Ensure that the pork belly is cut into strips.
2. In a mixing bowl, pour in the light soy sauce, dark soy sauce and oyster sauce.
3. Place the pork belly in and let it marinate for 20 minutes.
4. After marinating, remove the pork belly from the mixing bowl and set it aside.
5. Add in the maltose syrup into the remaining marinade and set aside for basting.

## How to grill:

1. Pre-heat your grill together with the Weber Q Roasting Rack and Shield for indirect heat on medium-low heat to 180°C.
2. Place the marinated pork belly on the roasting rack and let cook for 20 minutes.
3. Baste the pork belly with the remaining marinade every 5 minutes to add color and flavor.
4. Cook until the internal temperature reaches 75°C, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness. Add woodchips as needed.
5. Once cooked, remove from the grill. Rest for 5 minutes before cutting. Serve warm.

# SMOKED KOREAN RUMP-CAP WITH BULGOGI MARINATE

 Preparation Time:  
10 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Fresh Black-Angus Rump Cap  
Light Soy Sauce  
Yellow Onion  
Garlic  
Ginger  
Pear

## Accessories you will need:

Weber Hickory Wood Chips  
Weber Instant-Read Thermometer  
Weber Smoker Box

## How to prepare:

1. In a food processor, blend the onion, garlic, ginger and pear together with the soy sauce.
2. Remove the rump cap from its packaging.
3. Use a paper towel to pat dry excess moisture.
4. Place the rump cap onto a deep tray/plate.
5. Pour the bulgogi marinade over the beef and let it marinate for 20 minutes or up to 1 hour for better flavor.

## How to grill:

1. Soak the wood chips in water for 15 minutes.
2. Pre-heat your grill for indirect heat on medium-low heat to 180°C
3. Add woodchips to the charcoal or using a smoker box on gas/electric grills.
4. Once smoke is present, place the rump cap into the grill on the indirect zone and smoke for 30 minutes until the internal temperature reaches 50°C , check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness. Adding woodchips as needed.
5. Once the temperature reaches the target, remove the rump cap from the grill and set aside.
6. Turn up the heat to high or 250°C by having all burners on high or adjusting your charcoal.
7. Sear the meat over direct high heat to caramelize the exterior.
8. Once caramelized, remove from the grill and let the rump cap rest for 5 minutes before cutting. Serve warm.



# JAPANESE SOUFFLE PANCAKE

 Preparation Time:  
20 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
200 °C

## Ingredients you will need:

Fresh Eggs  
Fresh Milk  
Vanilla Extract  
Cake Flour  
Baking Powder  
White Sugar  
Whipped Cream  
Maple Syrup

## Accessories you will need:

Weber Spatula

## How to prepare:

1. Separate the egg yolks from the egg whites into 2 mixing bowls.
2. Add milk and vanilla to the egg yolks and whisk until combined.
3. Sift the cake flour and baking powder into the bowl. Mix well to combine.
4. Whisk the egg whites while slowly adding sugar until they form stiff peaks
5. Add half the egg white mixture and slowly fold into the egg yolk mixture using a spatula.
6. Once incorporated, add the other half and continue folding gently not to break the air bubbles that is formed.

## How to grill:

1. Place the Weber GBS Griddle into a 200°C pre-heated grill. Ensure that all burners are on high heat.
2. Using a paper towel, lightly oil the griddle with cooking oil to prevent the pancake from sticking and to give it an even browning.
3. Carefully spoon the pancake batter onto the griddle then close the lid.
4. After 1 minutes, spoon more on top of the partially cooked batter to create height, close the lid and cook for another 1 minutes.
5. Once you start to see small bubbles form on the pancake, use the Weber Spatula to flip the pancake in one swift motion.
6. Cook for another 2 minutes with the lid closed, then remove from the grill and serve with whipped cream and maple syrup.