

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

ASIAN CLASSICS

PAPER WRAPPED GRILLED POMFRET


HAINANESE SOY SAUCE CHICKEN

SAMBAL OCEAN PRAWNS

SMOKED KING OYSTER MUSHROOMS WITH TERIYAKI GLAZE



PAPER WRAPPED GRILLED POMFRET

 Preparation Time:
15 minutes

 Grill Method:
Indirect

 Grill Temperature:
200 °C

Ingredients you will need:

Fresh Pomfret Fish
Salted Mustard
Cherry Tomatoes
Soft Tofu
Fish Stock or Stock Cubes
Parchment Paper
Coriander & Spring Onion (For Garnish)

Accessories you will need:

Weber Premium Gloves

How to prepare:

1. Ensure that the fish has been gutted and cleaned of scales.
2. Prepare the salted mustard, cherry tomatoes and tofu by slicing them into small pieces.
3. Prepare the fish stock and ensure that it's been seasoned.
4. Prepare a large enough parchment paper that is double the size of the fish.
5. Place the fish and ingredients onto the parchment paper and fold the edges to seal the package. Pour in the fish stock before completely sealing the package.

How to grill:

1. Ensure that your Weber grill has been pre-heated on medium heat to 200°C.
2. Set up your grill for indirect cooking by turning off one of the burners or arranging your charcoals.
3. Place the fish pack into the grill directly on the cooking grate on the cold zone and bake for 6 minutes.
4. Once cooked, carefully remove the fish pack with a pair of Weber Premium Gloves.
5. Garnish with coriander and spring onion. Serve warm.



HAINANESE SOY SAUCE CHICKEN



Preparation Time:
15 minutes



Grill Method:
Indirect



Grill Temperature:
160 °C

Ingredients you will need:

Whole Chicken (about 1.2kg)
Dark Soy Sauce
Light Soy Sauce
Oyster Sauce
Pandan Leaves
Garlic Cloves
Ginger

Accessories you will need:

Weber Deluxe Poultry Roaster
Weber Premium Gloves
Weber Instant-Read Thermometer
Weber Premium Basting Brush

How to grill:


1. Ensure that your Weber grill has been pre-heated on medium-low heat to 160°C.
2. Set up your grill for indirect cooking by turning off one of the burners or arranging your charcoals.
3. Place the roaster into the grill on the cooler indirect zone and roast the chicken for 45 minutes.
4. Baste the chicken with the remaining marinade every 10 minutes to ensure added flavor and coloration on the chicken.
5. Use the Weber Instant-Read Thermometer to check that the chicken has reached an internal temperature of 75°C.
6. Once cooked, remove from the grill and let the chicken rest for 5 minutes before cutting. Serve warm.

How to prepare:


1. Remove the chicken from its packaging.
2. Remove the neck and feet of the chicken. Use a paper towel to pat dry excess moisture.
3. Place the chicken onto a clean tray.
4. Prepare the chicken marinade by mixing equal parts of dark soy sauce, light soy sauce and oyster sauce.
5. Marinate the chicken in $\frac{3}{4}$ amount of the marinade for 20 minutes or up to 1 hour for better flavor. Reserve $\frac{1}{4}$ of the marinade for basting.
6. Once done marinating, stuff the chicken with crushed pandan leaves, ginger and garlic.
7. Sit the stuffed chicken on the Weber Deluxe Poultry Roaster.



SAMBAL OCEAN PRAWNS

 Preparation Time:
10 minutes

 Grill Method:
Direct

 Grill Temperature:
250 °C

Ingredients you will need:

Fresh Ocean Prawns
Sambal Chili Sauce
Banana Leaf
Calamansi Lime

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

How to prepare:

1. Clean the prawns by trimming off unwanted parts of the prawns.
(Tip: If you're using freshwater prawns, soak them in salty water for 15 minutes to season them.)
2. Place the prawns on a clean banana leaf.
3. Spoon the sambal sauce over the prawns.

How to grill:

1. Place the Weber GBS Griddle into a 250°C pre-heated grill. Ensure that all burners are on high heat.
2. Place the prawns onto the griddle, close the lid and cook for 5 minutes or until the prawns have turned completely orange.
3. Once cooked, remove from the grill and serve warm with calamansi lime juice.



SMOKED KING OYSTER MUSHROOMS WITH TERIYAKI GLAZE



Preparation Time:
5 minutes



Grill Method:
Indirect



Grill Temperature:
180 °C

Ingredients you will need:

King Oyster Mushrooms
Japanese Soy Sauce
Mirin
White Sugar

Accessories you will need:

Weber Hickory Wood Chips
Weber Premium Basting Brush
Weber Smoker Box

How to prepare:

1. In a sauce pot, pour in the Japanese soy sauce, mirin and white sugar.
2. Heat the sauce gently while whisking to ensure the sugar has completely dissolved.
3. Remove the sauce from heat and allow it to cool completely.
4. Prepare the king oyster mushroom by trimming off unwanted parts of the mushroom.

How to grill:

1. Pre-heat your grill for indirect heat on medium-low heat to 180°C.
2. Add woodchips to the charcoal or using a smoker box on gas/electric grills.
3. Once smoke is present, place the king oyster mushroom into the grill on the indirect zone and smoke for 8 minutes, glazing the mushroom with teriyaki sauce twice.
4. After smoking the mushroom, remove the mushroom from the grill.
5. Heat up the grill on high heat to 250°C by turning all burners on high or arranging your charcoals.
6. Glaze the mushrooms one more time before returning the mushrooms to the grill over direct heat to caramelize the exterior of the mushroom.
7. Once caramelized, remove from the grill and serve warm.