

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

DISCOVER GRILLING

CEDAR PLANK KING SALMON FILLET

BLACK ANGUS GRAIN-FED STRIPLOIN STEAKS

GRILLED ORGANIC ASPARAGUS

CEDAR PLANK KING SALMON FILLET

 Preparation Time:
10 minutes

 Grill Method:
Indirect

 Grill Temperature:
220 °C

Ingredients you will need:

Fresh New Zealand King Salmon Fillet
Whole Lemon
Olive Oil
Salt & Pepper
Fresh Dill

Accessories you will need:

Weber Firespice Cedar Plank
Weber Basting Brush
Weber Instant-Read Thermometer

How to prepare:

1. Remove the King salmon fillet from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the King salmon fillet onto a clean tray.
4. Apply a layer of olive oil evenly to the fillet using the Weber Premium Basting Brush.
5. Season with salt and pepper to taste.
6. Slice a few pieces of lemon to be used for garnish and squeeze the rest of the juice over the prepared King salmon fillets.

How to grill:

1. Ensure that your Weber grill has been pre-heated on medium heat to 220°C.
2. Set up your grill for indirect cooking by turning off one burner or arranging your charcoals.
3. Place the Weber Firespice Cedar Plank into the grill to allow it to smolder.
4. Once the plank begins to smolder, place your salmon fillets onto the plank, together with lemon slices and fresh dill leaves.
5. Close the lid of the grill and cook for 5 minutes for medium rare doneness or 10 minutes for well done, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
6. Serve warm directly on the plank.

BLACK ANGUS GRAIN-FED STRIPLOIN STEAKS

 Preparation Time:
10 minutes

 Grill Method:
Direct

 Grill Temperature:
250 °C

Ingredients you will need:

Fresh Black Angus Grain-Fed
Striploin Steaks (250g each)
Olive Oil
Salt & Pepper
Fresh Rosemary

How to prepare:

1. Remove the steaks from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the steaks onto a clean tray.
4. Apply a layer of olive oil evenly to the steaks.
5. Season with salt and pepper to taste.

Accessories you will need:

Weber Instant-Read Thermometer

How to grill:

1. Ensure that your Weber grill has been pre-heated on high heat to 250°C.
2. Set up your grill for direct cooking by keeping all burners turned on or arranging your charcoals.
3. Place the steaks in the grill directly on the cooking grates.
4. Close the lid of the grill and cook for 2 minutes per side for medium rare doneness or 4 minutes per side for well done, check using a Weber Instant-Read Thermometer to see that the internal temperature has reached your desired doneness.
5. Remove from the grill and let the steaks rest for 1 – 2 minutes before slicing.
6. Garnish with finely chopped rosemary.



GRILLED ORGANIC ASPARAGUS

 Preparation Time:
5 minutes

 Grill Method:
Direct

 Grill Temperature:
250 °C

Ingredients you will need:

Fresh Organic Asparagus
Softened Butter
Cajun Spice Mix

Accessories you will need:

Weber Grilling Basket or Pan
Weber Premium Basting Brush

How to prepare:

1. Remove the asparagus from its packaging.
2. Trim off the bottom part of the asparagus.
3. If the asparagus has a fibrous skin, use a peeler to remove it.
4. Place the asparagus onto a clean tray.
5. Apply the butter to the asparagus together with the Cajun spice mix and coat the asparagus well using the Weber Premium Basting Brush.
6. Adjust the seasoning if required.

(Tip: Check to see if the spice mix contains salt. If it does, do not add too much.)

How to grill:

1. Ensure that your Weber grill has been pre-heated on high heat to 250°C.
2. Set up your grill for direct cooking by keeping all burners turned on or arranging your charcoals.
3. Place the seasoned asparagus into the Weber Grilling Basket or Pan.
4. Place the entire grilling basket or pan directly onto the hot cooking grates.
5. Close the lid of the grill and cook for 2 minutes.
6. Then give the basket or pan a shake to rotate the asparagus giving it an even caramelization and cook for another 2 minutes.
7. Remove the asparagus from the grill and serve warm.