

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

FAMILY CLASSICS

GRILLED WAGYU MEATBALLS


CHARCOAL BAKED PIZZA MARGARITA

GRILLED LEMON GARLIC CHICKEN

CROQUE MONSIEUR



GRILLED WAGYU MEATBALLS

 Preparation Time:
15 minutes

 Grill Method:
Direct

 Grill Temperature:
250 °C

Ingredients you will need:

Wagyu Ground Beef
Olive Oil
Spice Mix
Fresh Italian Parsley
Napoletana Sauce

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

How to grill:


1. Place the Weber GBS Griddle into a 250°C pre-heated grill and close the lid for 5 minutes. Ensure that all burners are on high heat.
2. After 5 minutes, open the lid and add olive oil to the Weber GBS Griddle.
3. Place the meatballs one by one in a clockwise formation and close the lid for 2 minutes.
(Tip: Placing the ingredients in a systematic formation allows you to know which piece started cooking first, and it should be the first to be removed to prevent overcooking.)
4. After 2 minutes, rotate the meatballs to ensure other areas gets caramelized as well.
5. Once done, remove from the grill and serve warm with Napoletana sauce.

How to prepare:

1. Ensure that the ground beef is chilled throughout the preparation process.
2. Season the ground meat with olive oil, spice mix and freshly chopped Italian parsley.
(Tip: Always add a little oil into the meat when marinating to ensure a juicy meatball.)
3. Roll the ground meat into meatballs.
(Tip: If you're not planning to cook the meat balls immediately, store them in the chiller.)



CHARCOAL BAKED PIZZA MARGARITA

 Preparation Time:
30 minutes

 Grill Method:
Indirect

 Grill Temperature:
250 °C

Ingredients you will need:

Fresh Pizza Dough (Recipe at [Weber.com](https://www.weber.com))
Pizza Sauce
Shredded Mozzarella Cheese
Buffalo Mozzarella Cheese
Arugula Leaves
Dried Oregano Herb

Accessories you will need:

Weber GBS Pizza Stone
Weber Premium Gloves
Weber Wide Spatula

How to prepare:


1. First, ensure that your pizza dough has been made. **(Tip: You can pre-make your pizza dough and freeze for convenience.)**
2. Prepare your pizza sauce, cheese on your work top with ample space to spread the pizza dough.
3. Spread out the pizza dough and add sauce, followed by cheese, then toppings. Top it off with more cheese if you desire.

How to grill:

1. Place the Weber Pizza Stone into a cold grill and pre-heat together with the grill until 250°C. Ensure that all burners are on high heat when pre-heating.
2. Once the pizza stone has been pre-heated, carefully transfer the pizza onto the hot stone. **(Tip: Always put on heat proof gloves when handling the grill or hot objects.)**
3. Close the lid and cook the pizza for 15 minutes at 250°C or until the dough has browned and cheese has caramelized.
4. Once cooked, carefully remove the pizza from the grill using the Weber Wide Spatula onto a cutting board.
5. Cut the pizza into 8 slices and serve warm.



GRILLED LEMON GARLIC CHICKEN

 Preparation Time:
10 minutes

 Grill Method:
Direct

 Grill Temperature:
200 °C

Ingredients you will need:

Bone-in Chicken Leg
Whole Lemon
Garlic Cloves
Fresh Thyme
Olive Oil
Cajun Spice Mix

Accessories you will need:

Weber Instant-Read Thermometer
Weber Basting Brush

How to prepare:


1. Remove the chicken from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the chicken onto a clean tray.
4. Apply a layer of olive oil evenly to the chicken using the Weber Basting Brush.
5. Season generously with the spice rub and chopped garlic, ensuring that the chicken is well coated with the dry rub.
6. Zest the lemon and squeeze half the lemon juice onto the chicken.

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 direct cooking by turning on all burners or arranging your charcoals.
3. Place the chicken into the grill directly on the cooking grate, skin side down.
4. Sear the chicken on all sides until a nice caramelized color, about 5 minutes per side until the internal temperature reaches 75°C, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
(Tip: If the chicken leg is huge, turn off one burner or arrange your charcoals for indirect heat and place the chicken on the indirect zone to let it cook)
5. Once fully cooked, remove from the grill and serve with fresh thyme.



CROQUE MONSIEUR

 Preparation Time:
10 minutes

 Grill Method:
Indirect

 Grill Temperature:
220 °C

Ingredients you will need:

Ciabatta Bread
Fresh Milk
Plain Flour
Butter
Nutmeg Powder
Ham
Shredded Mozzarella Cheese

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

How to prepare:

1. Prepare your béchamel sauce by first making a roux which is half and half of plain flour and butter. In a sauce pot, melt the butter. Once melted, pour in the flour and mix using a whisk until the flour is cooked. About 5 minutes.
(Tip: Roux is used to thicken sauces or soups which also adds a buttery flavor. If you're making a dark sauce, make a dark roux by cooking longer until the butter caramelizes. If making a white sauce, make a white roux.)
2. Once the roux is ready, pour cold fresh milk into a sauce pot and mix well until well incorporated and thickened. Add a pinch of nutmeg powder to enhance its flavor.
(Tip: Hot roux, cold liquid. Cold roux, hot liquid.)
3. Make slits in the ciabatta bread but do not cut all the way through.
4. Slot ham slices into the slits in the bread.
5. Place the bread onto the Weber GBS Griddle. Pour the roux over the bread and top off with cheese.

How to grill:

1. Place the Weber GBS Griddle into a 220°C pre-heated grill. Ensure that all burners are on high heat.
2. Close the lid and bake for 8 minutes or until the cheese has caramelized.
3. Once cheese has caramelized, remove from the grill and serve warm.