

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 BOOKLET

CHRISTMAS

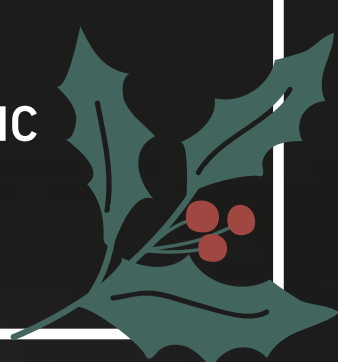
GRILLED SAMBAL SHRIMP TACOS

MINI SHEPHERD'S PIE

ROASTED CHICKEN WITH LEMON AND HERB STUFFING


SMOKED PORTOBELLO MUSHROOMS WITH FETA CHEESE AND GARLIC

GRILLED BANANA BOAT





GRILLED SAMBAL SHRIMP TACOS

 Preparation Time:
10 minutes

 Grill Method:
Direct

 Grill Temperature:
200 °C

Ingredients you will need:

Tortilla Wraps
Shrimp
Red Onion
Coriander
Sambal Paste
Olive Oil
Salt

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

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. Grill the shrimps directly on the hot griddle until the shrimp turns completely orange, about 3-5 minutes, then remove from the grill and set aside.
3. Toast the tortilla wrap to warm it up.
4. Finally assemble the taco by adding the cooked shrimp, onion and coriander onto the taco.
5. Serve warm.

How to prepare:

1. Prepare the shrimps by removing the shell.
2. Prepare the red onion by slicing them into thin slices.
3. Wash and prepare the coriander leaves.
4. Marinade the shrimp in the sambal paste, add olive oil and adjust the seasoning by adding salt.
5. Prepare the tortillas wrap by removing from the packaging and placing them on a clean tray to be used.



MINI SHEPHERD'S PIE

 Preparation Time:
20 minutes

 Grill Method:
Indirect

 Grill Temperature:
200 °C

Ingredients you will need:

Ground Beef
Yellow Onion
Mixed Dried Herbs
Garlic
Worcestershire Sauce
Tomato Paste
Beef Broth
Frozen Vegetables
Salt & Pepper
Mashed Potato Powder
Mozzarella Cheese

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

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. Add olive oil to the griddle and fry the ground beef.
3. Add in tomato paste and beef broth to add flavor to the beef.
4. Reduce the beef broth until not much liquid is left.
5. Add in the frozen vegetables.
6. Once the vegetables have warmed up, remove from the grill.
7. In your baking vessel, place the beef mixture in to be used as a base.
8. Top it up with mashed potato and cheese.
9. Bake on indirect heat until the cheese starts to caramelize.
10. Remove from the grill using the Weber Premium Gloves and serve warm.

How to prepare:

1. Chop the onion and garlic into small cubes.
2. Season the ground beef with salt and Worcestershire sauce.
3. Then combine the onion garlic and seasoned ground beef.
4. Hydrate the mashed potato powder with warm water then set it aside.



ROASTED CHICKEN WITH LEMON AND HERB STUFFING

 Preparation Time:
20 minutes

 Grill Method:
Indirect

 Grill Temperature:
220 °C

Ingredients you will need:

Whole Chicken (about 1.2kg)
Whole Lemon
Fresh Rosemary
Butter
Olive Oil
Lemon & Pepper Spice Mix

Accessories you will need:

Weber GBS Dutch Oven
Weber Premium Gloves
Weber Instant-Read Thermometer
Weber Basting Brush

How to grill:


1. Ensure that your Weber grill has been pre-heated on medium-high heat to 220°C.
2. Set up your grill for indirect cooking by turning off one of the burners or arranging your charcoals.
3. Place the Dutch Oven into the grill on the cooler indirect zone and roast the chicken for 45 minutes. Or until the internal temperature reaches 75°C, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
4. 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.
3. Use a paper towel to pat dry excess moisture.
4. Place the chicken onto a clean tray.
5. Prepare the herb butter by chopping up the fresh herb and mixing with the soften butter.
6. Apply a layer of olive oil using the Weber Basting Brush.
7. Season the chicken generously with lemon & pepper spice mix.
8. Stuff the butter under the skin of the chicken and the whole lemon into the cavity of the chicken.
9. Place the chicken into the Weber GBS Dutch Oven.



SMOKED PORTOBELLO MUSHROOMS WITH FETA CHEESE AND GARLIC

 Preparation Time:
10 minutes

 Grill Method:
Indirect

 Grill Temperature:
180 °C

Ingredients you will need:

Portobello Mushroom
Feta Cheese
Garlic Cloves
Extra Virgin Olive Oil
Spring Onion
Salt & Pepper

Accessories you will need:

Weber Q Roasting Rack & Shield
Weber Premium Gloves

How to prepare:


1. Prepare the mushrooms by removing the stem and place it upside down.
(Tip: Do not wash the mushrooms, use a paper towel to wipe off any unwanted dirt on the mushroom.)
2. Add extra virgin olive oil to the mushroom caps.
3. Season the mushrooms with salt and pepper.
4. Chop the garlic and crumble the feta cheese and fill up the mushroom caps.

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 stuffed portobello mushrooms onto the pre-heated roasting rack and roast for 5 minutes or until the feta cheese has caramelized and brown.
3. Once done, remove from the grill and serve warm.



GRILLED BANANA BOAT

 Preparation Time:
5 minutes

 Grill Method:
Indirect

 Grill Temperature:
180 °C

Ingredients you will need:

Fresh Banana
Fresh Strawberries
Marshmallow
Hershey's Chocolate Sauce

How to prepare:

1. Split the banana with a knife from the top down the middle.
2. Cut the strawberries into small pieces and stuff the banana together with the marshmallow.

Accessories you will need:

Weber Roasting Rack & Shield

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 stuffed banana onto the pre-heated roasting rack and roast for 5 minutes or until the banana has softened.
3. Once done, remove from the grill and serve warm with chocolate sauce.