

# 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

---

GRILLED VEGETABLES

CEDAR PLANK KING SALMON FILLET

PORK LOIN STEAK





# 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  
Cajun Spice:  
Paprika (10g) Thyme (5g)  
Coriander (5g) Onion Powder(5g)  
Brown Sugar (15g) Salt (10g)  
Black Pepper (5g) Garlic Powder (5g)  
Oregano (5g) Chili Pepper or Cayenne  
Pepper (5g)

## Accessories you will need:

Weber Firespice Cedar Plank  
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. Place the King salmon fillet onto a clean tray.
3. Apply olive oil evenly to the fillet and season with a pinch of salt and pepper. Finally adding your Cajun spice.
4. 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.
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.
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.





# PORK LOIN WITH MUSTARD BUTTER



Preparation Time:  
10 minutes



Grill Method:  
Direct



Grill Temperature:  
250 °C

## Ingredients you will need:

Pork Loin (250g each) Olive Oil  
Salt & Pepper  
Butter  
Rosemary  
Dijon Mustard  
Maple Syrup

## Accessories you will need:

Weber Instant-Read Thermometer

## 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. Season with salt and pepper to taste.
5. For your mustard butter combine your butter, rosemary, dijon mustard, and maple syrurp.


## 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  
Place in the grill directly on the cooking grates.
3. Close the lid of the grill and cook for 2 and half minutes each side, or till internal
4. temperature has reached 63°C  
Remove pork from grill and let it rest for 2minutes before slicing.
5. Garnish with your Mustard Butter.





# GRILLED VEGETABLES

 Preparation  
Time: 5 minutes

 Grill Method:  
Direct

 Grill Temperature:  
230 °C-250 °C

## Ingredients you will need:

- Zucchini
- Paprika
- Aubergine
- King Oyster Mushroom
- Olive Oil
- Salt
- Pepper
- Basil Paste (optional)

## How to prepare:

1. Remove Vegetables from packaging.
2. Place Vegetable in a clean tray.
3. Apply olive oil to your vegetable thoroughly using your your Premium Basting Brush and then add Salt and Pepper.

(Tip: Adding Basil Paste to your vegetable will enhance the flavor and aroma.)

## Accessories you will need:

- Weber Grilling Basket or Pan Weber
- Premium Basting Brush

## How to grill:

1. Ensure that your Weber grill has been pre-heated on medium high heat to 230°C.
2. Set up your grill for direct cooking by keeping all burners.
3. Place the seasoned vegetables 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 a total of 9 minutes.
6. Give the basket or pan a shake, every 3minutes, to rotate the vegetable giving it an even caramelization.
7. Remove the vegetable from the grill and serve warm.