



# Weber Grill Academy. Master Gas

**Start Date: 3/8/2020 11:00 AM**

**End Date: 3/8/2020 3:00 PM**

at

*Haxthill Cookery School*



## THE BARBECUE HAS ENDLESS POSSIBILITIES

Experiences are made and special memories are created. When friends surprisingly drop by or you want to barbecue your favorite steak after along day at work - our gas barbecues will deliver a delicious result everytime. Just a press of a button gets you started &ndash; everyday backyard heroes are born! At our gas barbecue course our grillmasters show the versatility and ease of using our Weber gas grills introducing our new Genesis II and Genesis II LX models and the world famous Weber Spirit- and Q-series. Learn how to barbecue everything from paella to apple chimney cake, the possibilities are endless.

Grill on and enjoy!

The menu will include:

Marinated mushrooms from the grilling basket with smoked Spanish butter sauce and freshly baked bread  
Paella &rdquo; Pescador &rdquo; safran paella with fish and shrimps  
Chicken breast with teriyaki marinade served with thai curry pancakes and wasabi mayonnaise  
Juicy pork steaks with apple chili brine and gorgonzola flakes  
Veal &rdquo; spicy & smoky &rdquo; rubbed with pepper and served with Madeira sauce, stuffed potatoes and marinated cauliflower  
Pineapple upside down cake

This course is booked direct via Weber: [click here to book](#)

Please note that the course may be cancelled if there are less than 10 participants registered until 14 days before the course date.