



# Weber Grill Academy. Essentials.

**Start Date: 3/13/2021 10:00 AM**

**End Date: 3/13/2021 2:00 PM**

at

*Haxthill Cookery School*



This course teaches you how to use the Weber way of cooking to open up a world of possibilities on your barbecue. As well as covering of key skills such as lighting and temperature control, you'll be learning how to perfect steaks, roasts, pizzas and even cakes!

Suitable for those who want to learn to cook food other than the standard barbecue fare of burgers and sausages, the Essentials Course shows how to use Weber's renowned 'lid-on' barbecue technique to grill, roast, smoke and bake! During the 4 hours you and your classmates will prepare a variety of different dishes under the guidance of an expert chef. Using a combination of charcoal and gas barbecues you'll be taught skills from lighting techniques to controlling temperature and knowing when your food is perfectly cooked. You'll receive a demonstration from the chef on how to cook the perfect steak and we'll ask you to get hands-on with some dough and create your own stone baked pizza!

The menu will include:

- Stone baked pizza
- Beer can chicken with herb and butter paprika rub
- Sirloin or ribeye steaks
- Smoked pork loin & crackling
- Grilled broccoli with chilli and garlic
- Coal roasted sweet potatoes with salsa verde
- Chocolate molten puddings

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