



WEBER Grill Academy. Master

Start Date: 3/27/2021 11:00 AM

End Date: 3/27/2021 3:00 PM

at

Haxthill Cookery School



Nothing beats the authentic sensory experience of a charcoal barbecue. On this course, you'll get a chance to delve into a world of flavour and learn valuable new skills, such as lighting and cooking methods. Enjoy exploring the Weber charcoal range and get up close and personal with the newest arrival: the Summit Charcoal.

This extensive 4-hour course will see you learning new cooking techniques under the guidance of our expert Grill Academy chefs. Focusing on the iconic charcoal range, you'll learn all the essential skills for barbecue success, including how to correctly light the barbecue, the different cooking methods and how to control the temperature effectively.

You'll grill, roast, bake and smoke delicious dishes, from bruschetta to pulled pork, surf & turf to bread and cake. You'll also get a chance to cook on both the 57cm Kettle and the Smokey Mountain Cooker, as well as getting hands on with the amazing features of the brand new Summit Charcoal grill.

The menu will include:

- Bruschetta with tomatoes, basil and garlic
- Bruschetta with pulled pork
- Smoked chicken breast
- Surf & turf
- Veal rump with pommes Anna, onion puree and grilled vegetables
- Smoked camembert
- Pot bread
- Chocolate cake with grilled lemon mascarpone cream

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.