



Barbecue techniques in a professional kitchen

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You've probably already noticed, but barbecueing has become much more than baking hamburgers on a grill. It gives an extra taste dimension to much more than just meat. (Re)discover a few basic techniques on the barbecue in this article. It's incredible what you can do with a BBQ!

We experience food through five basic flavors: sweet, salty, sour, bitter and umami. These are called basic flavors, because other flavors consist of combinations of these flavors and aromas. However, the taste of barbecue cannot be categorized. You could define it as the sixth basic taste. The barbecue flavor is becoming more and more common in gastronomy and is used as a real seasoning. Chefs all over the world are always looking for a total experience of complex flavors, regardless of the cooking style. Flavoring dishes with herbs and spices can enhance this experience, but you can also add the taste of barbecue to dishes.

Charcoal or briquettes?

There are two opposing groups of barbecue specialists: briquette lovers vs. charcoal fans.

Briquettes:

- are compressed pieces of charcoal.
- reach their temperature more slowly.
- smoulder for longer.

Charcoal:

- burns hotter, faster and cleaner.

The flavour is often ascribed to the wood used, such as Hickory or Mesquite. But science tells us that the real flavour isn't in the briquettes or the charcoal... It's in the fat that melts and drips onto the hot coals, together with meat juices. This causes smoke to develop, and the smoke provides the typical barbecue flavour. In other words, it's not so much about what is the best fuel, but how to best use the barbecue flavour in the kitchen.

Difference between smoking and barbecuing?

Where there's smoke, there's flavour! Wood smoke provides rich, layered flavours. There is no reaction between dripping fat and meat juices and hot coals during smoking. Therefore, the flavour is different. You can create smoky flavours on the barbecue when you use it like a smoker. By grilling with indirect heat, you can smoke and cook large portions of food at low temperatures.

A few ways to get more out of your barbecue:

1. BARBECUE STOCK

To make a barbecue stock, you can roast oxtail on the barbecue. The typical barbecue flavour will be absorbed by the meat. The bouquet garni provides a fresh touch to the stock, the meat provides the barbecue aroma. In short: a great basis for your creativity. 'Where there's smoke, there's flavour!'

2. SMOKY CREAM

To infuse cream with smoke, it's best to use 'smoking dust'. Spread it over the hot coals. Put the cream in a tray and place it on the meat rack. Close the barbecue lid, otherwise you'll lose lots of flavour and aroma. The fats in the cream will absorb the smoke flavour. Smoky cream, cream infused with smoke, is used in hot dishes like sauces, soups and gratins.

3. SMOKING WITH HAY

Smoking with hay gives your product an extra dimension. The challenge is to add a smoky flavour with finesse so that it doesn't dominate. For a subtle smoked flavour, it's vital to smoke briefly. Place hay on the BBQ with the product and close the lid immediately. The smoke will ensure that the flavour of the hay is slowly absorbed by the product.

4. INDIRECT COOKING OF MEAT AND FISH

It's hard to imagine barbecuing without meat and fish. In this 'picanha', it's the charred meat juices that give the beef its real barbecue flavour. You can also grill larger pieces of fish and meat with indirect heat. Place them as far away as possible from the direct radiant heat. You can control the temperature with the ventilation opening. Grilling with indirect heat is ideal for cooking at a low temperature.

5. BARBECUING MEAT EFFICIENTLY

Pre-cooking the meat has a big advantage: you'll reach the desired core temperature before the outer crust dries out or burns and the inside will not be raw. This is the recommended technique for working efficiently. It enables you to serve perfectly juicy spareribs quickly, for example. Pre-cook the ribs in a water bath at 67 °C (about 36 hours). This provides the ideal balance between flavour, texture and temperature control. It works for many types of meat!

6. VEGETABLES AND FRUIT ON THE BBQ

Vegetables and fruit prepared in a classic oven often have a neutral flavour. They need seasoning with herbs and spices. The barbecue on the other hand immediately brings out distinctive flavours and structures. Just think of roasted aubergine, grilled pineapple or seared cauliflower: the BBQ creates the flavour!

MORE INSPIRATION

Interested in exploring new BBQ paths? Explore your barbecue skills with these new recipes and get to experience the smokey flavours firsthand.

The recipe for rump cap (picanha) will take you to Latin America. Hot, hot, hot!

Or go for a vegetarian dish and learn how to handle vegetables on the barbecue. Plus, learn why you have to brine fish before grilling it and discover how to make a dessert on the barbecue. With our recipe based on Debic Crème Brûlée Bourbon you'll create a fantastic bread pudding in no time.





Barbecue roasted celeriac with garlic, capers and celery cream sauce

Vegetarian barbecuing is all the rage. Prepare vegetables as you would prepare meat or fish and you will see that you can create tasty preparations with a celeriac, for example. Keep the temperature of your barbecue at 180 °C so that you create an oven with the taste of charcoal, as it were. It is important that the celeriac is pre-cooked in water with salt and that you moist it every 10 minutes with the miso and Debic Roast & Fry mix, this ensures the beautiful umami taste.

PREPARATION

Roasted celeriac

Wash the celeriac in water until all sand is gone. Cook in water and salt for 90 minutes. Mix the Debic Roast & Fry with the miso. Heat up the barbecue to 180 °C. Place the celeriac on the barbecue indirectly or in a cast iron pan until brown. Grease every 10 minutes with the miso mixture.

Puree of garlic

Roast the entire garlic on the barbecue until soft. Clean and put in a blender and cutter, together with the cream to get a smooth puree. Pass through a fine sieve.

Celery sauce

Peel the celeriac, cut in equally sized pieces and mix with the Debic Roast & Fry. Place in a cast iron pan and roast on the barbecue until soft. Grease every 5 minutes for the perfect golden brown colour. When cooked, add ingredients to a blender together with the vegetable broth. Blend until smooth and put aside for further use. Bring the Debic Culinaire Original 20% to a boil and reduce until its starts to bind. Add the herbs and blend everything until it becomes smooth. Pass through a fine sieve and mix both components together. Reduce to a sauce and add salt to taste.

Celery oil

Add the oil and celery in a blender and blend for 30 minutes. Pass through a fine sieve and pour the oil in a squeeze bottle.

ASSEMBLY

Cut the celeriac in equally sized pieces and dress on the plates. Decorate with the garlic puree and finish it with the celery, capers, salt and oil.



SERVES 10

Roasted celeriac

1 celeriac
100 ml **Debic Roast & Fry**
50 g miso
salt

Puree of garlic

200 g garlic
100 ml **Debic Cream 35%**
salt

Celery sauce

Base

500 ml vegetable stock
200 g celeriac
50 ml **Debic Roast & Fry**

Cream

500 ml **Debic Culinaire Original 20%**
20 g parsley
30 g celery

Celery oil

400 ml sunflower oil
100 g celery

Garnish

100 g capers
10 g celery
10 g Maldon salt



Grilled sea bass with chorizo cream sauce, smoked corn puree, polenta and crispy paella rice

Sea bass is a fish that is very easy to prepare on the barbecue. We first brine the fish so that the fish has a pleasant structure and will grill better on the barbecue. The sauce is especially important in this dish. It is not a standard sauce and takes some time but is certainly an explosion of taste.

PREPARATION

Sea bass

Fillet the sea bass and brine in the salted water for 30 minutes. Rinse with water and dry with a towel.

Polenta

Cook the polenta in water and Debic Culinaire Original 20% for 10 to 15 minutes (cooking time depends on the polenta, always read the label). Add the Debic Roast & Fry and salt to taste. Roll up in plastic foil to a sausage and let cool.

Smoked corn puree

Smoke the corn kernels on the barbecue for 1 hour. Add in a blender and add the Debic Cream 35%, and butter. Blend the ingredients and pass through a fine sieve. Add the juice and peel of the lime and season to taste with salt.



SERVES 10

Sea bass

10		sea bass
1	l	water
60	g	salt

Polenta

60	g	polenta, pre-cooked
120	ml	water
120	ml	Debic Culinaire Original 20%
50	g	butter
50	ml	Debic Roast & Fry

Smoked corn puree

1	kg	corn kernels, freezer
500	ml	Debic Cream 35%
100	g	butter
2		lime
		salt



Chorizo cream sauce

Roast the langoustine heads on the barbecue and add them to the shellfish stock. Let infuse for 30 minutes and pass through a fine sieve. Clean the Jerusalem artichokes and mix with the Debic Roast & Fry. Cook on the barbecue at 180 °C. Add in a blender together with the shellfish fond. Blend until smooth and pass through a fine sieve. Heat up the chorizo, onion, saffron and garlic in the Debic Roast & Fry for 2 minutes and add the Debic Culinare Original 20%. Let infuse for 30 minutes. Combine both components and reduce to a sauce. Add salt to taste.

Crispy paella rice

Bring the fish stock to a boil and add the garlic, paprika powder and saffron. Let infuse for 30 minutes and pass through a fine sieve. Cook the rice in the stock and strain when cooked. Dry at 60 °C for 6 hours and fry until crispy in the rice oil at 200 °C. Drain on a paper towel.

Garnish

Cut the chorizo to brunoise and fry in a hot pan until crispy. Drain on a paper towel.

ASSEMBLY

Grill the sea bass on the skin side for a few minutes and add salt to taste. Roast the baby corn on the barbecue. Heat up the smoked corn puree and dress on the plates. Cut the polenta in equally sized pieces and pan fry in the Debic Roast & Fry. Finish the plates with the sauce, rice, chorizo and borage cress.

Chorizo cream sauce

Base

500	ml	shellfish stock
100	g	langoustine heads
100	g	Jerusalem artichoke
50	ml	Debic Roast & Fry

Cream sauce

500	ml	Debic Culinare Original 20%
1		white onion, chopped
2		garlic cloves, chopped
150	g	chorizo, cut in equally sized pieces
0,5	g	saffron

Crispy paella rice

125	g	basmati rice
250	ml	fish stock
1		garlic clove
½	tsp	smoked paprika powder
0,5	g	saffron
500	ml	rice oil

Garnish

150	g	chorizo
10		baby corns
		borage cress



Bread pudding of sugar bread with mango

A surprising technique of bread pudding with Debic Crème Brûlée on the barbecue that is very easy to prepare. The sugar bread can of course also be replaced by another type of bread, such as bread that was left from the day before. Make variations of this dish by replacing the mango with apple and raisins or adding chocolate callets.

PREPARATION

Bread pudding

Cut the sugar bread in pieces of 3 cm and add to a container. Add the Debic Crème Brûlée Bourbon and make sure everything is covered well. Cover with plastic foil and set aside for a night. Fill the cups with the bread and pieces of mango and press down well. Finish with a bit of Crème Brûlée Bourbon and keep in the fridge for later use.

Mango with chocolate sauce

Heat up the Debic Crème Brûlée Bourbon and add the mango puree and the white chocolate until everything is dissolved. Cool down and pour into a piping bag and fill the cups.

ASSEMBLY

Heat up the barbecue to 180 °C and place the bread pudding on the barbecue. Cook for 15 to 20 minutes until golden brown. Cool down for 5 minutes. Cover with sugar and burn with a gas torch burner. Serve with the mango sauce and decorate with the dehydrated mango and atsina cress.

SERVES 10

Bread pudding

1		Debic Crème Brûlée Bourbon
1½		sugar bread
1		mango

Mango with chocolate sauce

500	ml	Debic Crème Brûlée Bourbon
200	g	mango puree
150	g	white chocolate
30	g	dehydrated mango
		atsina cress





Latin BBQ

Tom Van Meulebrouck, Debic Culinary Advisor, Global

PREPARATION

Picanha

Rub the meat with salt and pepper. Cook the picanha on special charcoal from the quebracho tree. With this charcoal you can very well adjust the temperature of the barbecue. This makes it possible to cook the meat at very low temperatures. Cook on a core of 54°C for about 2 hours. Let the meat rest.

Feijão

Soak the beans in plenty of water overnight. Cook in a pressure cooker for 20 - 30 minutes. Roast the dried chillies in a dry pan, soak in lukewarm water and remove the seeds. Drain the beans. Sweat the onion and turn on. Add the beans, thyme, bay leaves, chillies and stock and bring to the boil. Mix everything, except the cream, together in the Thermoblender at 90°C and season. Pass through a fine sieve and reserve until use. Smoke the corn in a smoker for at least an hour. Cutter fine with the cream and mix with the butter. Season with lime juice, lime zest and salt. Pass through a fine sieve.

Edible charcoal

Peel the cassava with a peeler and cut into equal slices. Mix the squid ink with the oxtail stock and cook the cassava for 20 - 30 minutes.

Salsa Verde

Roast the sesame seeds and coriander seeds in a dry pan. Roast the garlic in the oven at 200°C for 20 minutes. Blanch the herbs briefly and chop finely with the rest of the ingredients. Pass through a fine sieve.

Avocado cannelloni and cream of smoked corn

Clean the avocado's and freeze. Cut thin slices of the frozen avocado on the Japanese mandolin and place them on cling film. Blender the rest of the ingredients together with the remaining avocado to a soft cream and reserve in a piping bag. Spray the cream on top of the avocado and roll up like a cannelloni.

ASSEMBLY

Heat the bean cream and mix with the cream. Arrange onto the plate. Carve the meat and place it on top of the bean paste. Heat the coals in the liquid and pat dry. Heat the corn cream and finish with the avocado roll, palm hearts, red onion, bell pepper and micro cilantro.

SERVES 10

Picanha

2	kg	picanha
20	g	salt
1	g	black pepper

Feijão

100	ml	Debic Roast & Fry
800	g	black beans, cooked
1		pasilla pepper, dried
2		chipotle pepper, dried
1		clove garlic
100	g	onion
300	ml	oxtail broth
1		bay leaf
5		sprigs thyme

Edible charcoal

400	g	cassava root
1	l	water
40	g	squid ink
5	g	salt

Salsa Verde

150	g	tomatillo
100	g	cilantro
100	g	pistachios
50	g	Jalapeño pepper
30	g	sesame seeds
20	g	coriander seeds
35	g	parsley, flat
2		garlic bulbs
2		limes
20	g	salt

Avocado cannelloni

200	ml	Debic Cream 35%
3		avocados
200	g	fresh cream cheese
100	g	salsa verde

Cream of smoked corn

200	ml	Debic Culinaire Original
100	g	Debic Traditional Butter
1000	g	corn
2		limes
12	g	salt

Garnish

5		palm hearts
1		red pointed pepper
1		red onion
1		lime
1		tray micro cilantro