

BRITISH BBQ BATTLE



The Result



**Eight chefs,
competing to be
crowned the
best.....**

In its second year, the British BBQ Battle took place at Ealing Golf Club, sponsored by RH Hall, Crown Verity, Simply Stainless and Sharp. Eight chefs competed for the coveted crown of BBQ Battle Champion.

The event was opened by Ben Bartlett, president of the British BBQ Association, with a barbecue techniques master class providing the finalists



with several ideas to take away including tips for the current popular trend for home-smoking produce.

The task for the eight finalists - two chefs each from four categories: pubs, hotels, universities and golf clubs - was to



prepare and present four plates of each course within one

hour, with the starter required after the

first 15 minutes.





The judging panel consisting of head judge and president of the British BBQ Association, Ben Bartlett; Craft Guild of Chefs' chairman and Westminster Kingsway College chef lecturer, Christopher Basten; and Brian Dunnage, of Australian modular sinks, tables and shelving manufacturer, Simply Stainless.

Points were awarded for taste, texture, appearance, use of the barbecue and hygiene. The judges were looking for use of the barbecue for taste and flavours, good techniques on the barbecue and how well the chefs regulate and control it, a mix of different cooking methods and good timing.



Overall Winner –

The overall winner and crowned BBQ Battle Champion was Fiona Dulake, Chef at the Boot Pub in St Albans.



On winning the overall title, Fiona commented, “I’m overwhelmed to win. I feel very happy and privileged.”

On the food offer at the Boot she said “We concentrate on fresh food with ingredients from local farms; it has to be British. It’s all homemade and, where possible, organic.”

“We don’t have a garden so there are no barbeques at the pub but we offer it as an event catering service under the pub’s name and do birthdays and hen parties etc. We also take the pub to festivals where we’ll have a stall serving local sausages served in

French bread, and steaks and burgers. Lots of business comes back to the pub from it. I do like the flavour and simplicity of barbecues.”

Judges comments on Fiona’s winning entry:

“Fiona demonstrated the spirit and essence of barbequing and varied techniques. The barbecue flavours, caramelisation and colour really came through.”



The Prize



Ray Hall, Managing Director of RH Hall and Kris Brearley, Sales Director of RH Hall, present Fiona with a Crown Verity BBQ, a Simply Stainless chef's station and a Sharp television.

All of the finalists received a Sharp television and Simply Stainless chef's station.

In all the prizes given out on the day amounted to £11,000.



**Pub winner: Fiona Dulake –
The Boot Pub**

Runner-up: Jordan Pink, The Smugglers' Return

Starter

NEWLYN SARDINE SPLASH Fresh butterfly Sardine fillets, basted in olive oil, garlic, chilli and lemon zest. Served with char grilled garlic bread, fresh lemon and pretty lettuce.



Main

QUEENIE'S MUSTARD GAMMON STEAK - Juicy Dorset gammon steak, glazed with English mustard and golden sugar. Served with singed Jersey Royals and garlic butter corn cobbettes.

Dessert

KENTISH MARSHMALLOWS - Sweet Kent strawberries rolled in cointreau and sugar, skewered with pink marshmallows. Served on toasted sweet waffles, with lemon zested crème fraiche.





University winner: Ben Elsbury, chef de cuisine, University of Kent

Runner-up: Matthew Carter, Emmanuel College, Cambridge University

Starter

Sizzlin' skewers- succulent squid and chorizo skewers on a bed of citrus and herb quinoa.



Main

Twisted ribs- Beef short ribs coated in a sauce with a twist -peach and bourbon BBQ sauce

Desert

Kentish to the core- Kentish apple with sultanas and brown sugar, baked in the embers, topped with fresh Kentish apple liquor cream.





**Golf club winner: Alexander Bone,
Catering Direct at Burnham on Crouch
Golf Club**

Runner-up: Jamie Marshall, West Herts Golf Club

Starter

Chilli and lime marinated
barbecued squid served
with a tian of avocado and
coriander, pickled kohlrabi,
mango purée and an edible
nasturtium.



Main

A plate of venison! Barbecued venison
and chorizo burger with onion
marmalade and halloumi cheese,
smoked fillet steak of venison with a
sweet barbecue marinade, a summer
vegetable salad with air-dried venison
shavings.

Dessert

Barbecued chocolate
brownies with honeycomb
ice cream and toasted
marshmallows.



Hotel winner: Steve Munkley, executive chef, Royal Garden Hotel, Kensington

Runner-up: Sergio Neale, Reform Social and Grill



Starter

Char Grilled Collection of British Fish and Shellfish Soya & Miran Glaze, Mango, coriander and Cucumber Salad Description: Scottish Scallops and lobster, Cornish squid and Monkfish, king prawn glazed with an oriental sauce Salad of finely chopped mango, cucumber, coriander and coriander Cress.



Main



Grilled New Season Devon Leg of Lamb Steak Garlic and Rosemary marinade served with an offal kebab, Sweet Potato Crisps and Confetti Slaw. Description: Fresh garlic and garlic leaf, rosemary blitzed with a nut oil, marinate steak in this for 24

hours, kidney, liver, sweet pepper and caramelised onion kebab. Part boiled then grilled slices of sweet potato, confetti slaw served in a cos lettuce spike. Butter sauce made with a little marinade served on the side

Dessert

Stewed Summer Fruits "en papillote" Archers and cookie Ice Cream Description: Make a bag from wax paper and foil, inside place a selection of fruit with archers liqueur, vanilla seeds, lemon rind and brown sugar crystals. Wrap up tightly and place directly on to the barbeque to cook. Serve with ice cream in a grilled caramelised pineapple wrap.

