



BBQ

UPDATE

The RH Hall newsletter / Summer 2014

British BBQ
Battle 2014
Graham Crump cooks
his way to glory

BBQ UPDATE



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The champion is crowned!

The third annual British BBQ Battle was a hard-fought contest against the beautiful backdrop of Blenheim Palace.

The live 'cook-off' took place on 18th June within the beautiful Pleasure Gardens at Blenheim and the final was blessed with perfect alfresco blue skies and supported by a crowd of supporters and spectators.

The day got under way with a BBQ Master class by World BBQ Champion, Ben Bartlett, who gave the audience tips on sauces and rubs with Brazilian flavour twists and even created a BBQ cocktail.

Then the competition began and the temperature wasn't the only thing that soared as battle commenced...



The finalists fired up their Crown Verity MCB-30 BBQs and had just 1 hour to recreate and present four servings of each of their previously submitted 3 courses menus, with dishes having to include at least one Lion sauce from the choice of BBQ, hot sauces, salsas and chutneys, mustards, mayonnaise and dressings.

Eight chefs from the four categories competed for the title and each cooking session was presided over by the judging panel which consisted of Ben Bartlett, BBQ Champion & President of the British BBQ Association; Chris Basten and Martin Bates from the Craft Guild of Chefs and Bill Verity, President of Crown Verity over from Canada. They each marked the chefs on their dishes' taste, texture and appearance and marks were also awarded for use of the Crown Verity BBQ and hygiene practices.

At the end of the competition, Graham Crump from the University of Warwick took the British BBQ Battle Champion title. On winning Graham said, "I am totally shocked! I really enjoyed the whole day. It's been a great event - well organised and with great equipment provided. I had never cooked on a BBQ like the Crown Verity before today, they are incredible. It's been a real experience, thoroughly enjoyable and to win against such tough competition is amazing".

2014 CATEGORY WINNERS:

There was a category winner chosen from each sector in addition to an overall BBQ Battle Champion.

PUB CATEGORY

Winner: Carol Haime, Shepherd Neame Ltd

Runner up: Dave Alebon, The Brasshouse, Birmingham (Stonegate Pubs)

GOLF CLUB CATEGORY

Winner: Terry Wiggins, House of Commons (Facilities)

Runner up: Micky Daly/Stewart Jackson, Richins Park Golf Club

UNIVERSITY CATEGORY

Winner: Graham Crump, University of Warwick

Runner up: Matthew Carter, Emmanuel College

HOTEL CATEGORY

Winner: Simon Crannage, Swinton Park Hotel

Runner up: James Jefferies, Tern Hill Hall

All finalists were rewarded with a Sharp LED TV, a Simply Stainless Professional Chef's table, full set of Lion Sauces and exclusive British BBQ Battle chef's whites. Graham Crump also came away with a top of the range Crown Verity MCB-36 BBQ and accessories pack, worth £3,000.

In summing up the competition, Ben Bartlett said "The chefs were all winners for getting to the final. A very high standard of dishes were produced with great flavour profiles and good use of the Lion sauces. There was good demonstration of BBQ cooking skills and the versatility of the Crown Verity BBQs were definitely brought to the fore".

Bill Verity, President of Crown Verity, had the honour of announcing the British BBQ Battle Champion. He said, "There were only a few points dividing the top places. A very, very close competition and exciting day". He took great pleasure in watching these skilled chefs utilise every cooking surface the Crown Verity BBQ's had to offer!

Ray Hall concluded, "It was a fantastic day of competition and congratulations to all the winners and special thanks to all the sponsors, including new partners

AAK Foodservice (Lion sauces) and Calor Gas. Further thanks to Bill Verity for travelling from Canada for the event and for Blenheim Palace for the stunning venue and Searcy's at Blenheim for providing the fabulous BBQ lunch on their own Crown Verity".



The judges. From left to right: Bill Verity, Martin Bates, Ben Bartlett and Chris Basten



Graham's winning menu STARTER

King Prawns with Pickled Lemon,
Coriander and Garlic Butter
Lion Yoghurt and Mint Dressing



MAIN

Lamb Ox-Spring Kebab Served on a
Toasted Flat Bread, Crisp Salad and
Crunchy Pork Popcorn



DESSERT

Banana, Marshmallow and Chocolate,
Brioche



Congratulations! Graham Crump receives his award from Ray Hall and the judges



About the Crown Verity BBQ's

All finalists at the BBQ Battle cooked on Crown Verity MCB-30's and they performed to their usual exceptional standards, with all the chefs commenting on the great control and power these BBQs have and how well built they are.

The MCB-30 is the entry model and ideal for the light commercial BBQ'er or those with restricted space. Compact, but can cook up to 210 burgers per hour!

The high quality build and duty rating is the same on this model as the top of the range model MCB-72 which is designed for the most adventurous or largest catering/event professional user, with nearly 6ft of cooking area.

The new Crown Verity Portable Hand Wash station was also in use. The unit requires no power supply or mains water and delivers 300 hand washes from one fill up of its 64 litre capacity tank.



SCAN HERE FOR MORE DETAILS OF
THE CROWN VERITY RANGE



BBQ pleasure at Blenheim

We were extremely honoured to be able to hold this year's BBQ Battle at the beautiful Blenheim Palace Pleasure Gardens and on-site caterer, Searcy's, couldn't have been any more accommodating. They didn't need convincing however of the virtues of a great BBQ event, since they have had their own Crown Verity MCB-48 BBQ's for the past two years and were very happy to demonstrate their performance by providing us all with a fabulous BBQ lunch.

Justyn Canovas, Visitor Catering Manager at Blenheim, was overseeing the day's events and said that it was great to host such a competition and see other professional chefs in action and get some more creative ideas for their own BBQ menu!

Justyn had nothing but praise for the Crown Verity BBQs. "We have had a good couple of seasons with barbecuing in the Pleasure Gardens and we're now into our third. I can't fault the Crown Verity, they sit outside all winter undercover and we just wheel them out and fire them up first time! They're amazing and so reliable. This kind of performance is paramount, as I expect this season to be an even busier one,

with the concept becoming more popular. For example we opened for the Easter weekend and this year we had an exceptional response, with around 2,000 burgers being served. We had Peppa Pig visiting the Gardens over that weekend so it was a great family event."

The 'family day' is a formula which Searcy's is really focusing on, and word has got round locally as there are many regular visitors to the Gardens. It's an ideal venue for a day out, with a playground, maze, butterfly house and themed events too within the large enclosed garden. The venue is ideal for BBQs too as Justyn adds, "When we re-opened in May for the rest of the season, our



two Crown Verity BBQs went into action – over the course of the season they work all day, every day, 10am-6pm, cooking an average of 300-400 burgers on a good weekend, plus sausages and corn on the cob. Families are allowed to bring in their own picnics, but I regularly see queues forming around the Pleasure Garden. Dad's especially can't resist the smell of the BBQ!"

During the height of the summer months, with the school holidays in full swing, up to four chefs will be operating the BBQ area – two cooking and two prepping and there will be a summer chef who is in charge of the BBQ for the summer. "The school holidays are huge for us" says Justyn, "We see great volumes through here." But it's not just family events Blenheim are geared to, this year a big outdoor screen was put up for the two weeks of Wimbledon, with a BBQ running every day and the Searcy's Champagne wagon in situ along with strawberries and cream being served – a winning combination!

Corporate and team building events are also part of the site's focus midweek, with it being open all year round. The Palace itself only shuts for one month of the year, from the middle of December.

Searcy's are also responsible for the main Palace restaurant catering – a fine dining and hot foods offering that uses lamb and quail from the Blenheim Estate in its menus, along with locally sourced produce. The same goes for the Pleasure Garden's coffee shop which was originally the swimming pool house and then a garden centre before being renovated in 2012 when Searcy's got the catering contract. Today it is a stylish coffee shop and ice cream parlour, serving teas, cakes and ice creams and in the down season when the BBQs are not running, it offers pizzas, fries and hot soup.

Electrolux High Speed Grills supplied by RH Hall and our approved distributor, CDG of Daventry, allow the staff to quickly turnaround these hot food offerings.



The Searcy's chefs in action at the Pleasure Gardens BBQ



BLENHEIM PALACE