



Barbecue Branch Recipe



Recipe created by **Genevieve Taylor** Food Writer, Food Stylist & Napoleon Ambassador

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BARBECUE BRUNCH - GRIDDLED CHEESE SCONES, GARLIC BUTTER MUSHROOMS, BACON AND EGGS



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WHAT YOU NEED - SERVES 4

for the griddled cheese scones:

350g self raising flour

80g butter, diced in 1cm cubes

200g extra mature cheddar, grated

1 heaped tsp smoked paprika

1 tsp dried oregano

250ml milk

2 large eggs

Salt and freshly ground black pepper

1 tbsp olive oil to griddle

4 large Portobello mushrooms

50g butter, cut into 4 pieces

1 clove garlic, crushed

A few sprigs fresh thyme

4 large eggs

12 rashers smoked streaky bacon

A splash of olive oil

Salt and freshly ground black pepper

WHAT TO DO: IN THE KITCHEN

1. Add the flour and butter to a mixing bowl and rub between fingers and thumbs. Stir through the grated cheese, smoked paprika, oregano and a generous seasoning of salt and pepper.
2. Pour the milk into a jug, add the eggs and beat together with a fork.

WHAT TO DO: AT THE BARBECUE

1. Fire up all burners on the barbecue to a medium heat and set a plancha (or heavy based frying pan) on the grates at one end. Leave to heat up for 10 minutes.
2. Pour the milk and eggs into the flour and cheese mixture, stirring well to combine to a thick batter. Drizzle a little oil on the plancha and brush around.

Use two tablespoons to place big dollops of scone mix onto the plancha, allowing room in-between and cook for a few minutes on either side until golden and slightly puffed up. Line them up on the warming rack whilst you continue cooking in batches.

3. Lay the mushrooms stem side down directly on the grill and cook for about 8-10 minutes. Turn over and put a piece of butter in the centre, top with a little crushed garlic and a few thyme leaves. Season well with salt and pepper and allow to grill until tender; the butter, garlic and herbs will melt into the mushroom.
4. When all the scones are cooked, add a little more oil to the plancha and crack on the eggs, frying for a few minutes until they are cooked to your liking. Meanwhile, grill the slices of bacon directly on the grates until crisp.
5. To serve, place a couple of scones on a plate, along with a mushroom, an egg and some bacon.