

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
74°C/165°F



60-80 mins



£6.50



6 servings

RECIPE

Mushroom & chestnut bourguignon



INGREDIENTS

A little oil for browning

450g small chestnut mushrooms or button mushrooms, left whole

175 g cooked chestnuts, sliced in half

300g Chantonnay carrots (or regular carrots chopped into large chunks)

24 small shallots, peeled and left whole

2 cloves of garlic, minced

1/2 tsp caraway seeds

300 ml hot vegetable stock

1 tsp Marmite (or Vegemite).

1/2 tsp brown miso paste

400ml red burgundy wine (you can substitute another red wine)

2 heaped tbsp tomato purée

4 tbsp brandy

2-3 tsp unrefined sugar

4 heaped tsp cornflour mixed to a slurry with a few drops of water

A bunch of thyme tied with string

Salt and pepper to taste

METHOD

1. Clean the mushrooms and place in a bowl. Pour over the wine and leave to stand overnight or for a few hours, giving them a stir once or twice (marinating the mushrooms is optional).
2. Set up your BBQ to have direct and indirect zones. Prepare your carrots and pop them in a bowl. Add a tiny bit of oil, salt and pepper and massage the carrots to coat. Place on a baking tray and roast indirectly in the BBQ using some fruit wood chips or chunks for smoke for 20-25 minutes until cooked and set aside.
3. Using the Weber GBS Dutch Oven or a heatproof saucepan suitable for the BBQ, brown the shallots over a high heat (direct zone) using a little oil. You're just looking for colour on them here, you don't need to cook them through. Remove them from the pan and set aside.
4. Remove the mushrooms from the wine (reserve the wine for later), pat them dry with kitchen paper and then add to the hot pan. Fry off the mushrooms for a few minutes and while this is happening dissolve the marmite and miso paste in the hot stock.
5. Add the shallots to the mushrooms along with the garlic and caraway seeds and fry gently for another minute. Now add the chestnuts, stock, brandy, thyme and 200ml of the wine marinade. Bring to the boil and then move to the indirect side of the BBQ, close the lid and simmer until the shallots are tender. You can cover the pan or leave it uncovered if you want to infuse more smoke into the casserole.
6. Add more of the wine and a little water if you think it needs it, but remember that the wine will need to cook out, so check this early on.
7. Add the carrots to the pan and taste for seasoning, adding a good grinding of black pepper and salt if needed. Stir in the cornflour slurry and simmer until the sauce has thickened.
8. Serve with greens and creamy mashed potatoes.

Recipe adapted from chickpeasandcharcoal.com

