

AUTUMN

Baking  
on the  
BBQ



Patrick Bayer, World BBQ Championship title holder, and Jenny Gruber, herbologist and farmer, teach a course on barbecue baking together at the Weber Original Store Wien Süd

## FROM SOURDOUGH BREAD TO DELICIOUS CAKES, MEET THE RISING STARS OF YOUR NEXT BARBECUE

If you're not quite ready to say goodbye to your barbecue at the end of summer, why not reinvent it instead? The cooler months are the perfect time for you to rekindle your passion for barbecuing by trying something new — and baking is the perfect place to start.

It might sound counter-intuitive, but the barbecue is a great way to prepare breads, buns and focaccia, so that you can spend your autumn making delicious meals outdoors. Jenny Gruber, trained herbologist and farmer, and grill master Patrick Bayer, who teach a course in baking together at Weber Original Store Wien Süd, know all about the joys and challenges of working with unconventional recipes on the barbecue.

"There's nothing you can't grill," says Bayer, who is a World BBQ Championship title holder. "Anything you can make on a stovetop or in the oven, you can also make on a barbecue." Recipes that use dough, in particular, can open new possibilities, says Gruber: "Baking in the open air inspires me to be creative, make new connections, and experiment."

While the possibilities are endless, the right tools certainly help. "There are many different ways to prepare bread on the barbecue: a dutch oven, a pizza stone, a rack," says Bayer. Choose the one that best suits the recipe you're making. For an effortless bread that will come out perfectly risen every time, Gruber recommends heating your barbecue thoroughly

before baking, and using a dutch oven to guarantee a beautiful brown crust.

Following Bayer's and Gruber's advice, you can start yourself off on the path to outdoor baking success with Weber's Dutch Oven Duo. With this 2-in-1 product — and two recipes that combine savoury and sweet — you'll soon be churning out tasty bakes that can feed a family, please a crowd, and convince you that your best barbecuing months are still ahead of you.

Discover more about Jenny and her recipes at [www.natürlich-jenny.at](http://www.natürlich-jenny.at)