



Smoked Bourbon Cherry Ice Cream



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Natural smoke
flavor infuser

Breville

Smoked Bourbon Cherry Ice Cream



Prep 20 minutes + churning / Cook 30 minutes
Start custard the day before churning.



Serves 8-10



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**3 cups (420g) cherries (pitted & halved, soak cherries the night before),
substitute with thawed frozen cherries if fresh not available**

2oz (60ml) bourbon

2 cups (480ml) whole milk

1½ cups (400ml) heavy cream

6 egg yolks (145g)

1½ cups (300g) sugar

Pinch of salt

1 tablespoon (15g) butter

1 tablespoon lemon juice

Pinch of apple wood chips

Method

1. Soak cherries in bourbon overnight. Strain, keep liquid.
2. In a medium sauce pan, heat milk and cream until just steaming.
3. Whisk together egg yolks, ¾ of the sugar and a pinch of salt in a separate bowl. Add hot milk and cream to whisked eggs in a slow steady stream, whisking continuously. Add the custard mixture back into the sauce pan on medium heat. Bring custard to 170°F/76°C, stirring constantly, or until the custard coats the back of a wooden spoon (takes up to 20 minutes). Strain custard into a large bowl and cover with plastic wrap.
4. Add apple wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the custard. Seal the plastic wrap.
5. Turn smoking gun on to **HIGH SPEED** and ignite wood chips. Switch to **LOW SPEED** and smoke for a few seconds until the bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse in the refrigerator for 5-10 minutes. Repeat smoking process one more time, stirring custard between each smoking session.
6. Refrigerate custard mixture overnight.
7. Melt butter in a large frying pan on medium heat. Add cherries and sauté until softened, about 8 minutes. Add bourbon and cook on medium high heat for 2 minutes to cook off alcohol. Add remaining sugar and lemon juice. Continue cooking on medium heat for an additional 5-8 minutes, crushing cherries to release juices. Strain liquid from cherry mixture. Place both cherry juice and cherries into refrigerator.
8. Churn chilled custard in the Breville Smart Scoop Ice Cream Maker, following manufacturer's instructions.
9. Add cherries and cherry liquid to ice cream machine 1 minute before ice cream has finished to get a marbling effect. Freeze mixture in a freezer-safe container to harden.

Note:

This recipe is from Jordan Roots, US Masterchef/Season 4 contestant.



Smoked Chili Jam



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Smoked Chili Jam



Prep 15 minutes / Cook 65 minutes



Makes 1½ cups (320ml)



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- 2 medium red chilies (100g), roughly chopped**
- 2 cloves garlic, chopped**
- 2" (5cm) piece ginger, peeled and sliced**
- 4 tomatoes (1 pound/450g), roughly chopped**
- ½ cup (120ml) white wine vinegar**
- ½ cup (100g) sugar**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground nutmeg**
- 2 teaspoons fish sauce**
- Salt, to taste**
- Pinch of hickory wood chips**

Method

1. Place chilies, garlic and ginger in the bowl of a food processor and blend until combined.
2. Transfer to a medium size saucepan with tomatoes, vinegar, sugar, spices and fish sauce and bring to a boil over high heat. Reduce heat to low and cook for 45-50 minutes or until beginning to look sticky. Continue to cook for 10-15 minutes, stirring occasionally to prevent it sticking. Season.
3. Transfer to a clean jar and cover with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the jam. Seal the plastic wrap. Turn the smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the jar is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes. Repeat smoking process one more time, stirring jam between each smoking session. Seal tightly with lid. Leave to cool completely.
4. Can be kept in the refrigerator for 2-3 weeks.

Serving suggestion:

1. Toss 4.5 pounds (2kg) chicken wings in 2 tablespoons of olive oil. Season with salt and pepper.
2. Preheat oven to 350°F/180°C and cook chicken wings for 35-40 minutes or until golden.
3. Serve wings with sweet chili jam.

Tip:

For an even smokier flavor, smoke chicken wings just before serving.



Smoked Roasted Garlic Aioli



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Smoked Roasted Garlic Aioli

 Prep 10 minutes / Cook 25-30 minutes

 Makes 1 cup (240ml)



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- 1 whole garlic bulb**
- 1 tablespoon olive oil**
- Salt and pepper to taste**
- 2 egg yolks**
- 1 teaspoon Dijon mustard**
- ¾ cup (180ml) extra virgin olive oil**
- 2 tablespoons lemon juice**
- Pinch of hickory wood chips**

Method

1. Preheat oven to 350°F/180°C.
2. Place garlic on a 4" (10cm) square of aluminium foil, drizzle with olive oil and season with salt and pepper. Wrap to enclose garlic.
3. Cook in oven for 25-30 minutes or until softened.
4. Squeeze roasted garlic from each individual clove. Set aside.
5. To make aioli, place egg yolks and mustard in the bowl of a small food processor and blend quickly to combine. With the machine on low, slowly pour in the oil in a thin steady stream until the mixture thickens. Add the garlic and lemon juice until just combined. Season.
6. Put aioli into a bowl and cover with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the aioli. Seal the plastic wrap.
7. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the container is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes. Repeat process one more time for a smokier flavor, stirring aioli between each session. Cover and refrigerate until needed.
8. Serve with fries.



Smoked Butter



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Smoked Chili Butter

 Prep 10 minutes

 Makes 6oz (170g)



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4oz (115g) butter, softened
2 cloves garlic, chopped
**4 large green chilies (60g),
deseeded and roughly chopped**
2 tablespoons chopped cilantro
Zest of 1 lime
Salt, to taste
Pinch of hickory wood chips

Method

1. Melt a pat of butter in a frying pan over medium heat. Add garlic and chilies and cook until softened. Place in the bowl of a food processor along with remaining ingredients and blend until chopped and combined. Season.
2. Put butter in a bowl and cover with plastic wrap. Add a pinch wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the butter. Seal the plastic wrap. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes.
3. Cut an 11" (30cm) square of baking paper, place butter in the centre and roll into a log. Twist the ends to seal. Butter will keep in the refrigerator for 2 weeks.

Smoked Tomato Butter

 Prep 10 minutes

 Makes 6oz (170g)

4oz (115g) butter, softened
½ cup (50g) sun-dried tomatoes, drained
¼ cup (30g) toasted pine nuts
2 tablespoons chopped basil
Salt, to taste
Pinch of apple wood chips

Method

1. Place butter, tomatoes, pine nuts, basil in the bowl of a food processor and blend until chopped and combined. Season.
2. Repeat steps 2 and 3 from "Smoked Chili Butter" recipe.

Smoked Anchovy Butter

 Prep 10 minutes

 Makes 6oz (170g)

4oz (115g) butter, softened
7oz (20g) anchovies, drained
Zest of ½ lemon
2 tablespoons chopped parsley
Sea salt to taste
Pinch of hickory wood chips

Method

1. Place butter, anchovies, zest and parsley in the bowl of a food processor and blend until chopped and combined. Season.
2. Repeat steps 2 and 3 from "Smoked Chili Butter" recipe.



Smoking in the Side Car



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Smoking in the Side Car

 Prep 10 minutes

 Serves 1



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2oz (60ml) cognac

.75oz (23ml) Cointreau

.75oz (23ml) lemon juice

.25oz (10ml) simple syrup

½ cup ice cubes

Pinch of cracked black pepper

Pinch of hickory wood chips

Sugar, to garnish

Pinch of apple wood chips

Method

1. For the smoked sugar, put sugar in a bowl and cover with plastic wrap. Add apple wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the sugar. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes, shaking sugar occasionally.
2. Meanwhile, chill a cocktail glass. Just before serving dip the edges of the glass into the smoked sugar. Set aside.
3. For the cocktail, combine both alcohols, lemon juice, simple syrup and ice in a cocktail shaker. Add wood chips and pepper to the burn chamber of the Breville Smoking Gun. Place hose in cocktail shaker with the opening sitting above the liquid and cover partially with the lid. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the shaker fills with a dense smoke. Remove hose and cover with the lid. Gently swirl or shake the cocktail.
4. Strain into the chilled glass. Serve immediately.



Smoky Bloody Mary with Celery Heart & Smoked Bacon



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Smoky Bloody Mary with Celery Heart & Smoked Bacon

 Prep 5 minutes / Cook 20 minutes

 Serves 2



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Smoked Bacon

2 slices bacon

Pinch of hickory wood chips

Smoky Bloody Mary

1 cup (240ml) tomato juice

½ cup (120ml) vodka

1 tablespoon lemon juice

¼ teaspoon Tabasco sauce

1 teaspoon Worcestershire sauce

½ teaspoon celery salt

½ cup ice cubes

Celery heart and smoked bacon, to serve

Black pepper, to serve

Pinch of apple wood chips

Method

1. Preheat oven to 350°F/180°C.
2. Place bacon on a wire rack inside a roasting tray.
3. Cook bacon for 10–15 minutes or until brown and crisp.
4. Cool for 5 minutes on the rack then place into a container lined with parchment paper or paper towels.
5. Cover with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the bacon. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until container is filled with a dense smoke. Remove hose and close lid tightly. Let infuse for 3 minutes.
6. For the Smoky Bloody Mary, combine tomato juice, vodka, lemon juice, Tabasco sauce, Worcestershire sauce and celery salt in a cocktail shaker with ice.
7. Add apple wood chips to the burn chamber of the Breville Smoking Gun. Place hose in cocktail shaker with the opening sitting above the liquid and cover partially with the lid. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the shaker is filled with a dense smoke. Remove hose and cover with the lid. Vigorously shake cocktail for 10 seconds.
8. Pour into glasses and serve with black pepper, celery heart and smoked bacon.



Crunchy Smoked Chicken Breast with Jalapeno Aioli



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Crunchy Smoked Chicken Breast with Jalapeno Aioli



the Smoking Gun®

 Prep 10 minutes + marinating overnight / Cook 6-10 minutes

 Serves 4

Chicken

2 x 8oz (225g) boneless, skinless chicken breasts, cut in half lengthways
1 cup (240ml) buttermilk
1 cup (250ml) vegetable oil, for shallow frying
1 cup (120g) all-purpose flour
1 teaspoon baking powder
1 teaspoon cayenne pepper
1 teaspoon smoked paprika
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon salt
Pinch of hickory wood chips

Jalapeno Aioli

¼ cup (60g) aioli (see “Smoked Roasted Garlic Aioli” recipe)
1 tablespoon sliced jalapenos, chopped

To serve

4 butter lettuce leaves
4 slices cheddar cheese
Pickle slices
4 brioche or hamburger buns, cut in half

Method

1. Place chicken and buttermilk in a bowl. Cover with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under plastic wrap with the opening sitting above the liquid. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds or until vessel is filled with a dense smoke. Remove hose and reseal plastic wrap. Refrigerate overnight.
2. To make jalapeno aioli, place aioli and jalapenos in a small bowl and mix to combine. Season. Cover with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under the plastic wrap with the opening sitting above the aioli. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes.
3. Line a baking tray with paper towels and set aside.
4. Heat oil in a deep frying pan until it reaches 350°F/180°C, or if you add a wooden spoon to the oil the oil will start to bubble.
5. Place flour, baking powder, cayenne pepper, smoked paprika, onion powder and garlic powder in a large bowl and mix to combine. Drain the chicken from the buttermilk, dredge in flour mixture and cook in batches for 3-5 minutes, turning occasionally or until crisp and chicken is cooked through. Place chicken on lined baking tray.
6. Spread the base of the buns with smoked jalapeno aioli. Top with crisp chicken, butter lettuce, cheese, and pickles.

Tip:

Jalapeno aioli can be kept in the refrigerator for up to 2 weeks.




Smoked Maple Pecan Tart with Ricotta Cream



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Smoked Maple Pecan Tart with Ricotta Cream

 Prep 20 minutes + 50 minutes to rest pastry / Cook 55–60 minutes

 Serves 8



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Pastry

1½ cups (200g) all-purpose flour
2 tablespoons sugar
4oz (115g) unsalted butter, chopped
1 egg yolk
2–3 tablespoons ice water
1 cup (200g) brown sugar
1 cup (240ml) heavy cream
¼ cup (30g) all-purpose flour, sifted
¾ cup (180ml) maple syrup
2 cups (200g) pecans

Ricotta cream

1 cup (240g) ricotta
½ cup (60g) powdered sugar
1 teaspoon ground cinnamon
Pinch of apple wood chips

Method

1. Lightly oil a 9" (2m) round tart pan with a removable bottom.
2. To make pastry, put flour, sugar and butter in the bowl of a food processor. Process until mixture resembles fine bread crumbs. With motor running, add egg yolk and enough water until mixture starts to form a ball. Turn out and shape into disc. Wrap in plastic wrap and refrigerate for 20 minutes.
3. Preheat oven to 350°F/180°C. Roll out pastry between two sheets of baking paper until ⅜" (3mm) thick and large enough to line base and sides of prepared tart pan. Press pastry into pan, trimming off any overhang. Refrigerate for 30 minutes.
4. Prick base all over with a fork. Line with parchment paper. Fill with baking weights. Cook on bottom shelf in oven for 10 minutes. Remove paper and beans. Return to oven. Cook for 10–12 minutes or until lightly golden. Cool completely.
5. Place brown sugar, cream, flour and ¼ cup maple syrup in a medium size bowl and whisk until smooth.
6. Sprinkle nuts across the tart base and pour filling over the nuts to cover evenly. Bake tart for 30–35 minutes or until just set. Allow to cool completely.
7. Stir together ricotta, powdered sugar and cinnamon in a medium bowl. Cover bowl with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under the plastic wrap with the opening sitting above the ricotta. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds or until the bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes.
8. Place remaining maple syrup in a small pitcher. Cover container with plastic wrap. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under the plastic wrap with the opening sitting above the liquid. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the pitcher is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes, occasionally swirling the syrup.
9. Serve tart with ricotta cream and drizzle with smoked maple syrup.

Tip:

To save time, you can use a prepared store-bought tart shell instead of making your own.



Smoked Pork Ribs with Coleslaw



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Smoked Pork Ribs with Coleslaw



Prep 30 minutes / Cook 90 minutes



Serves 4



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Marinade

- 1 tablespoon olive oil*
- 1 small yellow onion, finely chopped*
- 2 garlic cloves, crushed*
- 1 cup (240ml) whiskey*
- 1 tablespoon smoked paprika*
- 1 tablespoon brown sugar*
- 2 tablespoons Worcestershire sauce*
- 1 (15oz) can diced tomatoes*
- Pinch of hickory wood chips*
- 4.5lb (2kg) pork ribs*

Coleslaw

- ½ white cabbage (400g), trimmed and finely shredded*
- ½ green apple (100g), cored and julienned*
- 2 green onions, finely julienned*
- ¼ cup (60g) smoked aioli (see “Smoked Roasted Garlic Aioli” recipe)*
- Salt and pepper, to taste*
- 1 teaspoon black sesame seeds, to garnish*

Method

- 1. Preheat oven to 325°F/160°C.*
- 2. For the marinade, heat oil in a medium saucepan over medium heat. Add onion and garlic and cook, stirring, for 2-3 minutes or until onion has softened. Add whiskey and bring to a boil. Add smoked paprika, brown sugar, Worcestershire sauce and diced tomatoes and continue to cook for 15-20 minutes or until thickened. Cool. Pulse in a blender until smooth.*
- 3. Place ribs on a baking tray, brush with half of the marinade, cover with foil and cook for 1 hour or until tender.*
- 4. Put remaining marinade into a small bowl and cover with plastic wrap.*
- 5. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose under the plastic wrap with the opening sitting above the marinade. Turn smoking gun on to HIGH SPEED and ignite wood chips. Switch to LOW SPEED and smoke for a few seconds until the bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Let infuse for 3 minutes. Refrigerate until ready to use.*
- 6. Preheat oven to 400°F/200°C. Remove foil from ribs and brown ribs in the oven for a further 30 minutes, brushing regularly with marinade.*
- 7. For a smokier flavor, place ribs brushed with marinade in a baking tray and cover with foil and smoke again before serving.*
- 8. For the coleslaw, combine all ingredients except sesame seeds in a bowl and season. Garnish with black sesame seeds and serve with the ribs.*