

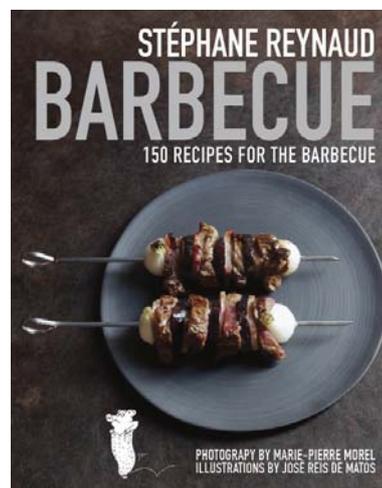
The latest cookbook from French chef Stéphane Reynaud tackles the barbecue and who better to fire up the grill than the man who is an expert on meat and the author of international bestsellers *Pork & Sons*, *Ripailles* and *Rôtis*.

Stéphane Reynaud's *Barbecue* is a celebration of all things grilled, seared and baked. With over 150 irresistible recipes including tender cutlets, succulent roasts and ribs, as well as a selection of accompaniments, from minted grilled vegetables to a decadent baked camembert, there's a recipe for every barbecue get-together. Written in his well known eccentric style, Stéphane never fails to entertain and his passion for barbecuing is highly contagious.

Stéphane Reynaud is chef and owner of Restaurant Villa9trois in Montreuil, just outside Paris. His book *Pork & Sons* won the 2005 Grand Prix de la Gastronomie Française.

Stéphane Reynaud's *Barbecue* published by Murdoch Books RRP \$49.99

Photography: Marie-Pierre Morel



## KING PRAWNS AND SPRING VEGETABLES

Serves 6

18 beautiful king prawns  
150g snow peas  
150g green beans  
12 spears of green asparagus  
6 baby carrots  
150g podded broad beans  
15g (1 tablespoon) butter  
salt and pepper

### Marinade:

2 garlic cloves  
juice of one lemon  
3 tablespoons soy sauce  
1 tablespoon pastis (aniseed flavoured liqueur)

Peel and devein the prawns.

For the marinade, peel and crush the garlic, mix with the lemon juice, soy sauce and pastis. Drizzle the prawns with this marinade. Reserve a little for deglazing.

Poach all the vegetables in boiling water and refresh them immediately. Melt the butter on the hotplate, add all of the vegetables, cook them 5 minutes and deglaze with the reserved prawn marinade.

Barbecue the prawns 2 minutes each side. Serve immediately with the vegetables.

Preparation time 20 minutes. Cooking time 5 minutes over high heat on the hotplate.



## CAJUN-STYLE CHICKEN

*Serves 6*

1 beautiful free-range chicken  
1 small soft cheese (such as Boursin or cream cheese flavoured with herbs and garlic)

### **Marinade:**

8 garlic cloves  
2 tablespoons ground piment d'Espelette (or hot paprika)  
2 tablespoons herbes de Provence (usually marjoram, oregano, rosemary, thyme)  
2 tablespoons paprika  
4 tablespoons olive oil  
juice of one lemon  
salt and pepper

For the marinade, peel and slice the garlic. Combine with the piment d'Espelette, herbes de Provence, paprika, olive oil and lemon juice, season.

Combine the Boursin cheese with 2 spoonfuls of this marinade and place inside the chicken. Massage the chicken with the rest of the marinade, rubbing it in well. Keep in the refrigerator for 24 hours.

Cook the chicken over gentle heat, covered, for 1 hour, turning it from time to time. Cut up the chicken and dress it with the cheese that has melted during cooking.

*Preparation time 20 minutes. Marinating time 24 hours.*

*Cooking time 1 hour over gentle heat, covered.*



## APRICOT AND ROSEMARY SKEWERS

*Serves 6*

18 apricots  
12 stalks of rosemary

### **Orange syrup:**

3 tablespoons honey  
juice of 1 orange  
50g demi-sel (lightly salted) butter  
100ml (approx ½ cup) peach liqueur

Cut the apricots in two, spear them on the stalks of rosemary, making them overlap.

For the syrup, combine the honey with the orange juice, reduce in a saucepan, add the butter and the peach liqueur, reduce again: the texture should be syrupy.

Cook the apricot skewers over high heat for 5 minutes.

Serve immediately, coated with syrup.

*Preparation time 15 minutes. Cooking time 5 minutes over high heat.*