




*Smoked Bourbon Cherry Ice Cream*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Smoked Bourbon Cherry Ice Cream

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

 Serves 8-10



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

*¼ cup (60ml) bourbon whisky*

*2 cups (500ml) whole fat milk*

*1½ cups (400ml) heavy cream (38% fat)*

*6 egg yolks (145g)*

*1⅓ cups (300g) sugar*

*Pinch of salt*

*20g butter*

*1 tablespoon lemon juice*

*Pinch of apple wood chips*

## Method

1. Soak cherries in whisky overnight. Strain, keep liquid.
2. In a medium sauce pan heat milk and cream until just steaming.
3. Whisk together egg yolks, 200g 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 75°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 the plastic wrap with the opening sitting above the custard. Seal with 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 chef Jordan Roots. US Masterchef/Season 4 contestant.



*Smoked Chili Jam*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**



# Smoked Chilli Jam



Prep 15 minutes / Cook 65 minutes



Makes 1½ cups (300ml)



the Smoking Gun®

**6 (100g) medium red chillies, roughly chopped**

**2 cloves garlic, chopped**

**5cm piece ginger, peeled and sliced**

**4 tomatoes (450g), roughly chopped**

**½ cup (125ml) white wine vinegar**

**½ cup (110g) sugar**

**¼ teaspoon ground cloves**

**¼ teaspoon ground nutmeg**

**2 teaspoons fish sauce**

**Sea salt, to taste**

**Pinch of hickory wood chips**

## Method

1. Place chillies, garlic and ginger in the bowl of a food processor and blend until combined.
2. Transfer to a medium size saucepan with tomatoes, vinegar and sugar, spices and fish sauce and bring to the 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 sterilised jar and 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 jam. Seal with 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 2kg chicken wings in 2 tablespoons of olive oil. Season with salt and pepper.
2. Preheat oven to 180°C/160°C fan-forced/ Gas 4 and cook chicken wings for 35–40 minutes or until golden.
3. Serve wings with sweet chilli jam.

## Tip:

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



*Smoked Roasted Garlic Aioli*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Smoked Roasted Garlic Aioli



Prep 10 minutes / Cook 25-30 minutes



Makes 1 cup (250ml)



the Smoking Gun®

**1 whole garlic bulb**

**1 tablespoon olive oil**

**Salt and pepper to taste**

**2 egg yolks**

**1 teaspoon Dijon mustard**

**¾ cup (200ml) extra virgin olive oil**

**2 tablespoons lemon juice**

**Pinch of hickory wood chips**

## Method

1. Preheat oven to 180°C/160°C fan-forced/  
Gas 4
2. Place garlic on a 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 with 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 bowl 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 flavour, stirring aioli between each session. Cover and refrigerate until needed.
8. Serve with fries.





*Smoked Butter*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Smoked Chilli Butter



Prep 10 minutes



Makes 150g



the Smoking Gun®

**125g butter, softened**

**2 cloves garlic, chopped**

**4 large green chillies (60g)  
deseeded and roughly chopped**

**2 tablespoons chopped coriander**

**Zest of 1 lime**

**Sea salt to taste**

**Pinch of hickory wood chips**

## Method

1. Melt 10g of butter in a frying pan over medium heat. Add garlic and chillies and cook until softened. Place in the bowl of a food process along with remaining ingredients and blend until chopped and combined. Season.
2. Put butter in a bowl and cover with plastic wrap. Add pinch of hickory 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 a 30cm square of baking paper, place butter in the centre and roll to a log. Twist the ends to seal. Butter will keep in the refrigerator for 2 weeks.

# Smoked Tomato Butter



Prep 10 minutes



Makes 150g

**125g butter, softened**

**½ cup (50g) sun-dried tomatoes, drained**

**¼ cup (30g) toasted pine nuts**

**2 tablespoons chopped basil**

**Sea salt to taste**

**Pinch of apple wood chips**

# Smoked Anchovy Butter



Prep 10 minutes



Makes 150g

**125g butter, softened**

**20g anchovies, drained**

**Zest of ½ lemon**

**2 tablespoons chopped parsley**

**Sea salt to taste**

**Pinch of hickory wood chips**

## Method

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

## Method

1. Place butter, anchovies, zest and parsley in the bowl of a food process and blend until roughly chopped and combined. Season.
2. Repeat steps 2 and 3 from “Smoked Chilli Butter” recipe.





*Smoking in the Side Car*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Smoking in the Side Car



Prep 10 minutes



Serves 1



the Smoking Gun®

*3 tablespoons (60ml) cognac*

*1 tablespoon (20ml) Cointreau*

*1 tablespoon (20ml) lemon juice*

*2 teaspoons (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 the bowl and cover with plastic wrap. Add apple wood chips to the burn chamber of the Breville Smoking Gun.
2. 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.
3. Meanwhile, chill a cocktail glass. Just before serving dip the edges of the glass into the smoked sugar. Set aside.
4. For the cocktail, combine both alcohols, lemon juice, 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. 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. Gently swirl or shake the cocktail.
5. Strain into the chilled glass. Serve immediately.



*Smoky Bloody Mary with Celery Heart & Smoked Bacon*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**



# Smoky Bloody Mary with Celery Heart & Smoked Bacon



Prep 5 minutes / Cook 20 minutes



Serves 2



the Smoking Gun®

---

## Smoked bacon

*2 slices streaky bacon*

*Pinch of hickory wood chips*

## Smoky Bloody Mary

*1 cup (250ml) thick tomato juice*

*½ cup (125ml) 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 180°C/160°C fan-forced/  
Gas 4.
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 baking paper.
5. 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  
bacon. 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.
6. For the Smoky Bloody Mary, combine  
tomato juice, vodka, lemon juice, Tabasco,  
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. 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*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Crunchy Smoked Chicken Breast with Jalapeno Aioli



the Smoking Gun®

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

 Serves 4

## Chicken

2 x 200g chicken breasts, cut in half lengthways  
1 cup (250ml) buttermilk  
1 cup (250ml) vegetable oil, for shallow frying  
1 cup (150g) 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

$\frac{1}{4}$  cup (60g) cup 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 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 bowl is filled with a dense smoke. Remove hose and reseal plastic wrap. Refrigerate overnight.
2. To make jalapeno aioli, place aioli and jalapeno in a 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 to 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 towel and set aside.
4. Heat oil in a deep frying pan until it reaches 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, garlic powder and salt 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*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**

# Smoked Maple Pecan Tart with Ricotta Cream



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



Serves 8



the Smoking Gun®

## Pastry

1½ cups (250g) all-purpose flour  
2 tablespoons sugar  
125g unsalted butter, chopped  
1 egg yolk  
2–3 tablespoons ice water  
1 cup (200g) brown sugar  
1 cup (250ml) heavy cream  
¼ cup (35g) all-purpose flour, sifted  
¾ cup (180ml) maple syrup  
2 cups (200g) pecan nuts

## Ricotta cream

1 cup (250g) ricotta  
½ cup (60g) icing sugar  
1 teaspoon ground cinnamon  
Pinch of apple wood chips

## Method

1. Lightly oil a 24cm round loose-base tart tin.
2. To make pastry, place 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 180°C/160°C fan-forced/Gas 4. Roll out pastry between two sheets of baking paper until 2mm thick and large enough to line base and sides of prepared tin. Press pastry into pan, trimming off any overhang. Refrigerate for 30 minutes.
4. Prick base all over with a fork. Line with baking 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, icing sugar and cinnamon in a medium bowl. Cover with plastic wrap. Add apple 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 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 jug. Cover with plastic wrap. Add apple wood chips to the burn chamber of the Breville Smoking Gun. Place hose under the plastic wrap with the opening sitting above the maple syrup. 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, occasionally swirling the syrup.
9. Serve tart with ricotta cream and drizzle with smoked maple syrup.

## Tip:

To save time, you can use good quality store-bought sweet shortcrust pastry instead of making your own.



*Smoked Pork Ribs with Coleslaw*



*the Smoking Gun®*  
Natural smoke  
flavour infuser

**Breville®**



# Smoked Pork Ribs with Coleslaw



Prep 30 minutes / Cook 90 minutes



Serves 4



the Smoking Gun®

## Marinade

- 1 tablespoon olive oil
- 1 small brown onion, finely chopped
- 2 garlic cloves, crushed
- 1 cup (250ml) whiskey
- 1 tablespoon smoked paprika
- 1 tablespoon brown sugar
- 2 tablespoons Worcestershire sauce
- 1 (400g) can diced tomatoes
- Pinch of hickory wood chips
- 2kg pork ribs

## Coleslaw

- ½ (400g) white cabbage, trimmed and finely shredded
- ½ (100g) green apple, 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 160°C/140°C fan-forced/ Gas 3.
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 bowl and cover with plastic wrap.
5. Add hickory wood chips to the burn chamber of the Breville Smoking Gun. Place hose sitting above the marinade. Turn the smoking gun 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 200°C/180°C/ Gas 5.
7. Remove foil from ribs and brown ribs in the oven for a further 30 minutes, brushing regularly with marinade.
8. For a smokier flavor, place ribs brushed with marinade in a baking tray and cover with foil and smoke again before serving.
9. For the coleslaw, combine all ingredients except sesame seeds in a bowl and season. Garnish with black sesame seeds and serve with the ribs.