



On the 8th of October, 2016 we are proud to have organised a 1 day KCBS (Kansas City Barbecue Society) style Masterclass, a practical course on the American culinary art of cooking slowly with low temperature smoking – “Low and Slow” under the tutelage of Jed Thompson, master of the discipline, founding member of the French BBQ Association (AFB) and prominent member of the KCBS who along with his “partner in grime” Mike Rich (professional Chef and barbecue master for 25 years), will teach their techniques and the use of the ProQ smoker.

This course is aimed at both professional yacht Chefs and amateur gastronomes wanting to learn more about cooking on a smoker and the use of sous vide for preparation.

It begins at 0900 hr Saturday 8th October and finishes at 2100 hr after a dinner of fine BBQ in Antibes France.

During the course you will learn

- The choice of meats selected by Jed and Mike farm raised pork ribs and pork butts, Black Angus brisket and farm raised chicken and others all in the style of low and slow
- The preparation of these meats with rubs, sauces and other injections
- The slow smoked cooking of the meats and the traditional side dishes such as macaroni and cheese , cowboy beans and corn bread amongst others
- How to utilise sous vide after cooking to provide real BBQ to guests and friends alike

The Masterclass will begin at 0900 with a BBQ breakfast then get stuck into all the different techniques we have mastered over the past 25 years. Once we have cooked for 4 or 5 hours, we will sit down to lunch before proceeding with the rest of the class. Once the pork butts and brisket are finished, it's time for dinner to enjoy what we have been preparing all afternoon!!!

The price for this weekend Masterclass, including the meat, use of smokers and equipment plus meals is 195€ per person. Accommodation is not included but advice is available for local hotels etc.

Please note that in order for everyone to get the most out of the BBQ experience, class size is limited.

Contact Efrem on +33665991114 or by email at info@yachtchefs.com to register your interest!