

BEAUCLAIRE

OUTDOOR COOKING

Meal Suggestion

Buying a hot smoke box to make your own smoked meats or fish can be a rather expensive piece of equipment not to mention the mess with soot residues.

With the Beauclaire and dome, there are no messy paraffin burners and no soot. Simply use a small stainless roasting tray with a wire trivet with a very small measure of oak dust in the bottom with 5 dried juniper berries.



Fresh trout being smoked

Fresh Smoked Trout

1 x fresh trout per person

Remove head, tail and clean cavity. Stuff cavity with lemon, parsley and ginger.

Method: Place trout on lightly oiled trivet in a roasting tray. Light the burner, place dome over griddle and allow to heat for 5 mins. Place tray under dome for 15 mins but don't lift lid. When cooked flaked the trout fillets with a green salad. Add your own dressing and serve with a glass of chilled Cava.



[See our video 'How to use your Beauclaire as a smoker'.](#)