



TOMORROWLAND

AROUND THE WORLD

TASTES OF THE WORLD

BBQ SAUCE FOR COATING BY SEPPE NOBELS

Chef Seppe Nobels will show you how to make a BBQ sauce that is perfect for coating vegetables and/or meat. This sauce is suitable for vegetarians.

INGREDIENTS

What we need:

- Some charcoal for the BBQ
- 50 grams of honey
- 30 grams ketchup
- 5 grams of the typical Belgian 'Sirop de Liège' (alternative: maple syrup)
- 20 grams soy sauce (Shoyu)
- 15 grams of ketjap (the sweeter soy sauce also known as Ketjap Manis)
- 10 grams of Hoisin sauce
- 10 grams of mustard
- Some vegetables:
 - Beets
 - Chinese cabbage
 - Eggplant
 - Lettuce
 - Beetroot

1. Firstly, start the BBQ by putting some charcoal in it and firing it up.
2. For the BBQ sauce: put all the ingredients together, so you get some sort of syrup for coating the vegetables. Stir all of these ingredients well with a whisk, so you have a perfect syrup.
3. Put the vegetables (eggplant & beets) on the BBQ to roast them and put the beetroot into the BBQ with the charcoal.
4. A trick for when your BBQ fires up and produces a big flame: create a cold zone on your BBQ, this way the ingredients can cool down if needed after they're roasted by a big flame.
5. Put the Chinese cabbage in a turned pot to actually let it burn. Afterwards, just remove the burned layer of the cabbage and you have a great smoked cabbage.
6. For the side salad, put all the vegetables together: lettuce, eggplant, beetroot and Chinese cabbage for an eastern touch. These different tastes go perfectly together.
7. For the carnivores amongst, you can also have some coated ribs on the side.