



**YAKINIKU®**  
ORIGINAL JAPANESE GRILL

# CHICKEN FROM THE SPIT

## TURKISH BREAD

### Ingredients:

Chicken thigh fillet  
EldurApi Chicken Herbs  
Fresh Turkish bread  
Lettuce  
Tomato  
Cucumber  
500 gr Greek yogurt  
6 cloves of garlic  
½ finely chopped lemon  
165 g mayonnaise  
2 tbsp ketchup  
1 tbsp mustard  
1 finely chopped red bell pepper  
1 grated shallot  
1 tsp paprika powder  
Fresh parsley  
Olive oil  
Pepper  
Salt

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200°C. For this recipe, you'll be using direct heat. Then place the Pizzamond in your Kamado.

Wash the vegetables and slice the lettuce, tomato, and cucumber.

Optionally, add some salt, pepper, or salad dressing.

Place the chicken thighs on a wooden cutting board and sprinkle some EldurApi Chicken Herbs over the meat. Massage the herbs into the chicken thoroughly to ensure even distribution.

Place the chicken thighs into the Rotisserie basket and close it securely.

Insert the spit through the basket and attach the motor of the Rotisserie spit to the left side of the Pizzamond. Make sure the motor is already plugged in.

**Supplies:**

Rotisserie spit  
Rotisserie basket  
Pizza mouth (pizza oven opening)  
Heat-resistant gloves  
Pan

**Kamado set up:**

direct heat, Pizza slide, Rotisserie spit, Rotisserie basket

Once the Kamado has reached a temperature of 200°C, you can insert the spit into the motor and turn it on.

Check if the Rotisserie basket is rotating properly before closing the Kamado. Let the chicken thighs cook in the Kamado for about 30 minutes.

Now you have time to prepare the sauces.

For the garlic sauce, combine 500 gr Greek yogurt, 6 cloves of garlic, half a finely chopped lemon, 1 tablespoon of mayonnaise, fresh parsley, salt, and pepper in a bowl. Stir well.

For the Andalouse sauce, combine 150 ml mayonnaise, 2 tablespoons ketchup, 1 tablespoon mustard, 1 finely chopped red bell pepper, 1 grated shallot, 1 teaspoon paprika powder, salt, and pepper in a bowl. Stir well.

Add a little olive oil to a hot pan and pour in the Andalouse sauce.

Stir for a few minutes, then transfer to a small bowl.

Finally, slice the fresh Turkish bread from the bakery, add the grilled chicken thighs, salad, and one of the homemade sauces.

Tip: If there's any Turkish bread left over, you can mix EldurApi Herb Butter spices with butter to create a delicious homemade herb butter dip for the remaining bread.