



EASY BREAD ROLLS

FROM THE KAMADO

Ingredients:

675 g self-raising flour
extra flour for rolling
520 g Greek yogurt (10% fat)
30 g drained sun-dried tomatoes
and/or 50 g aged cheese
salt
1 egg

Supplies:

Kamado
heat deflector
pro set
woodchipper
EldurApi fire herbs
bowl
grater
baking brush
wooden cuttingboard

Kamado set up:

indirect heat

Light a medium amount of charcoal and heat your YAKINIKU® to 150°C and place the pro set in the Kamado. Place the heat deflector on the Kamado and place the standard grid in it. Now let the Kamado heat up to 200 °C.

Mix the yogurt with the self-raising flour and add a good pinch of salt. Dry the sun-dried tomatoes and finely chop the tomatoes. Add to a part of the dough. Knead into a smooth dough. Now make balls of the same size and place them on the grid. Whisk an egg. Egg wash the buns. Grate the old cheese over the balls without sun-dried tomatoes. The buns can touch each other so it becomes a break bread or lay them apart.

Bake the buns for about 12-15 minutes, add the fire herbs with the wood chipper after a few minutes. Allow the breads to cool slightly and serve immediately or store in an airtight container.

This recipe is for 3-4 people. You can also make this recipe in the kitchen. Use an oven and/or a frying pan.