



BUFFALO

Ingredients:

Buffalo
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

Supplies:

Kamado
Pro Set
Tweezers

Kamado set up:

Direct heat

Light a medium amount of charcoal and let the Kamado reach a temperature of 160 °C.

Remove the meat from the fridge and let it come to room temperature.

Pat the meat dry with a paper towel and then you can season the meat with the salt and pepper. Season the meat on both sides.

Now you can put the meat on the grill. Grill the meat for 2 minutes on each side until it is nicely coloured on the outside. Cook the meat to a core temperature of 50 °C.

Then remove the meat from the Kamado, wrap it in foil and let it rest for 10 minutes.

After this, you can slice the meat.

Enjoy your meal!