



**YAKINIKU®**  
ORIGINAL JAPANESE GRILL

# ITALIAN SKEWERS

## BY THE BARBECUE LOVERS

### Ingredients:

500 gr Inside Skirt Steak  
60 gr Parmesan cheese  
1 bunch of basil  
40 gr pine nuts  
50 gr red pesto  
YAKINIKU Japanese Szechuan  
Pepper  
YAKINIKU Japanese Smoked Salt

### Supplies:

Kamado  
Pro Set  
YAKINIKU BBQ Skewers  
Butcher's rope

### Kamado set up:

direct and indirect heat

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 120 °C. For this recipe, we work with direct and indirect heat, place the pro set and place 1 half heat shield on the lower level and the 2 grids on the upper level.

Start by rolling out your meat and spread the red pesto all over the length of the meat.

Then spread the Parmesan cheese, basil and pine nuts, salt and pepper on top.

Next, roll up the meat and tie butcher's twine around it. Do this every 4 cm, so you can then cut the roll into small rolls.

Thread the rolls onto skewers and place them on the Kamado.

Start indirectly cooking your meat until it reaches a core temperature of 40 °C.

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Then heat the Kamado to around 180 °C and continue grilling the meat until 52-55 °C core temperature.

Remove your Italian skewers from the barbecue and enjoy!