



**YAKINIKU**<sup>®</sup>  
ORIGINAL JAPANESE GRILL

## PARSNIP COOKED ON HAY

**Ingredients:**

2 pieces parsnips  
EldurApi sumac mix

**Supplies:**

Kamado  
Marabu charcoal  
Pro set  
Pizzamond (optional)  
Dutch oven or deep cast iron pan  
with lid  
Burner  
Hay

**Kamado set up:**

Indirect heat

Bring a Kamado with medium amount of coals to 180 °C and place the heat shield on the bottom level and the standard grid above it. You can also optionally place the pizza mouth to easily get the pan in and out of the Kamado without losing too much heat.

Rinse the parsnips well so that all the sand is removed. Place a layer of hay on the bottom of a cast-iron pan/Dutch oven with lid and place the parsnips on top.

Put the lid on the pan and place it in the Kamado. You can also do this preparation with a Dutch oven, then spoon glowing coals onto the cast iron lid, this will reduce the cooking time.

Close the Kamado and after half an hour, check the parsnips by using a skewer to feel if they are soft inside. If the parsnips are still not completely soft put the pan back for a few more minutes. The cooking time depends on the thickness of the parsnips.

When the parsnips are done, remove the lid from the pan. Light the hay on fire with a burner and replace the lid. Let smoke for a few minutes before removing the parsnips from the pan.

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Then season the parsnips with the sumac mix. You can now cut the parsnips into pieces if necessary and grill them for a bit more, or you can also peel and puree them. Add a good knob of butter to the puree and sprinkle with salt and pepper.

Tip: This dish is great paired with the Viognier 2022 - Jeanne Gaillard wine from HermanWines. This wine is a full-bodied, ripe Viognier by Jeanne Gaillard from the Rhône. The creamy character together with the ripe fruit combines nicely with the sweetness of the parsnip and the hay in which it is cooked. The ripe fruit, floral aromas and subtle acidity in the finish pick up the sumac nicely. Definitely recommended for the holidays!