



SANDWICH

BRIE | PROSCIUTTO

Ingredients:

1 ciabatta
1 point of brie
4 slices prosciutto
40 grams of nut mix
Shot of maple syrup
Sprig of thyme
EldurApi Fire Herbs

Supplies:

Kamado
Teppanyaki plaat
Woodchipper

Kamado set up:

Direct heat

Cut your sandwich in half and grill it briefly with some olive oil on the Teppanyaki plate until there is a golden brown crust on the sandwich.

Then remove the bun from the Kamado and place 4 slices of ham on the plate, grill these until brown and crispy and remove these from the Kamado as well.

Cut the brie into slices about 1 cm thick and cover the bun with these. Then also place the ham, nuts and thyme on the bun. This can be left whole on the Kamado for a few minutes until the cheese starts to melt slightly.

Remove the sandwich from the Kamado and top with some honey or maple syrup.

Enjoy your meal

Tip: Add extra flavour by adding the EldurApi Fire Herbs to the coals using the Wood chipper.