



STRAWBERRIES RHUBARB

Ingredients:

500 g strawberries
300 g rhubarb
100 g marshmallows
3 tbsp lemon curd

Supplies:

Kamado
pro set
bowl
cast iron pan or bowl
wooden cutting board

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. For this recipe we work with indirect heat, place the pro set and put the heat deflectors on the lower level and place a grid on the upper level. Now let the Kamado heat up further to 220°C.

Clean the strawberries: remove the crowns and cut in half. Cut rings from the rhubarb.

Put the rhubarb in the cast-iron pan with 2 tablespoons of water. Place in the Kamado for 10 minutes. After 10 minutes, add the strawberries, spread the lemon curd on top and leave for another 15 minutes.

If necessary, cut the marshmallows in half and divide over the fruit. Puff for about 5 minutes until the marshmallows melt and caramelize on top.