



YAKINIKU[®]
ORIGINAL JAPANESE GRILL

POINTED CABBAGE

MISO | HAZELNUT

Ingredients:

- 1 pointed cabbage
- 1 tbsp miso
- 100 g hazelnuts
- 1 sliced spring onion
- 2 tomato bunches
- EldurApi asian herbs
- EldurApi vegetable herbs
- EldurApi fire herbs

Supplies:

- Pro set
- Woodchipper

Kamado set up:

- Direct heat

Bring a Kamado with medium amount of coals to 180 °C. For this recipe, work with indirect heat. Place the pro set and put half a grill on the lower level and on the upper level also half a grill on the other side.

Cut the pointed cabbage into thick slices and first drizzle with some olive oil, spread 1 side with miso and sprinkle with Asian herbs.

Place the pointed cabbage on the grill on the lower level. Now let the pointed cabbage sear close, the pointed cabbage may get a nice dark colour on the sides. This will take about 15 minutes.

Also add some fire herbs while cooking.

Meanwhile, cut the spring onion into thin rings and finely chop the hazelnuts, you will use these as garnish at the end of the preparation.

After 15 minutes you can put the pointed cabbage on top. Also put the tomatoes, drizzled with olive oil and vegetable herbs, on the top level.

Let this cook for another 5 minutes, and then remove the point-

ed cabbage and tomatoes from the Kamado.

Garnish with the spring onion and hazelnuts.