



YAKINIKU®
ORIGINAL JAPANESE GRILL

TYROLEAN GREY CATTLE

BY NORBERT NIEDERKOFER

Ingredients:

- 10 gr fresh juniper
- 10 gr fresh pine needles
- 2 tbsp pine oil
- 1 Florentine T-bone steak
- 1 sprig of lemon verbena
- 1 sprig of lemon balm
- 1 sprig of laris
- salt to taste
- cherry wood
- larch bark

Supplies:

- woodchipper
- grill rooster
- bakkwast
- houten snijplank

Kamado set up:

Light a medium amount of charcoal and heat your YAKINIKU® up to 150 °C. When the Kamado is up to temperature, you can place the pro set with the grid at the highest level.

Finely chop the juniper and pine needles, add the pine oil here and brush the T-bone steak with this spice mixture.

Use your woodchipper to add some cherry wood in your Kamado. Place the steak on the grill and cook for 2 ½ minutes on each side. While frying, continuously brush the steak with the spice mixture. The ideal temperature of your steak is 47-48 (measuring point in the middle).

Remove the steak from the grill and let it rest next to the grill for about 10 minutes, turning it over a few times. Before cutting, put it on the grill again and smoke it with a few pieces of larch wood.

Slice the steak and serve coated with the herb mixture and pinch

Direct heat

of salt.

Enjoy your meal!

Photo: Alex Moling

