



GREEK ROASTED TOMATO SALAD

Ingredients:

vine tomatoes
1 red onion
1 block of feta cheese
bunch of oregano
olive oil
3 tbsp red wine vinegar
EldurApi Vegetable herbs
½ (stale) baguette
2 garlic cloves
YAKINIKU Japanese Szechuan Pepper

Supplies:

Kamado
pro set
teppanyaki plate
bowl

Light the charcoal and heat the YAKINIKU® to a temperature of 150 °C and place the pro set in the Kamado. Place the teppanyaki plate at the highest level in the multilevel lift. Now let the Kamado heat up further to 180 °C.

Meanwhile, cut the onion into quarters (leave the skin on the onion). Then grease the vine tomatoes with a little olive oil and place them on the teppanyaki plate along with the onion. Let roast for about 30 minutes.

Meanwhile, slice open the baguette. Squeeze a clove of garlic and rub the garlic cloves on the outside of the bread. After this, add some olive oil and place the bread on the teppanyaki plate for a few minutes. Remove the onions from the plate as soon as they start to caramelize. Remove the skin and cut the onions into pieces.

Next, spread the feta with olive oil and add the feta to the teppanyaki plate, roast for another 5-10 minutes.

Kamado set up:
direct heat

Remove the tomatoes from the plate and place them in your serving bowl. Because the tomatoes have been roasted, cutting them is not necessary. The tomatoes are soft enough to incorporate directly into the salad. Remove the feta from the plate too and crumble it over the tomatoes. Add the onion and garnish with Japanese Szechuan Pepper, Vegetable herbs, oregano and a little red wine vinegar.

Cut the bread into pieces, add to the salad and serve.