



YAKINIKU®
ORIGINAL JAPANESE GRILL

PIZZA PESTO BURRATA

Ingredients:

- pizza dough
- 4 tbsp pesto
- 2 tbsp crème fraîche
- 4 tbsp sun-dried tomatoes
- 1 ball of burrata
- 50 g arugula

Supplies:

- pro set
- heat deflector
- pizza stone
- pizza slide
- pizza scoop
- wooden cutting board
- flour

Kamado set up:

- Indirect heat

Light a large amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. Place the heat shield and pizza stone on the Kamado and place the standard grid inside. Now let the Kamado heat up further to 350°C.

Light a large amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. Place the heat shield and the pizza stone on top of the Kamado and place the standard grid inside. Now let the Kamado heat up to 350°C.

Mix the pesto with the crème fraîche, season with salt and pepper.

Flour the countertop. Push the pizza dough apart. Divide the pesto mixture over the pizza and spread the tomatoes over the dough.

Using the pizza mouth, you can easily and quickly put the pizza in the Kamado. This way you lose little heat and bake the perfect pizza. Use the pizza scoop to put the pizza in the Kamado.

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Bake for 3-5 minutes.

Add the burrata and let it melt over the pizza. Finish off with arugula.