



BEANS

SMOKY BAKED

Ingredients:

- 1 onion
- 1 bell pepper
- garlic
- 100 gr cherry tomatoes
- 1 ½ tbsp Eldurapi BBQ Herbs
- YAKINIKU Japanese Smoked Salt
- YAKINIKU Japanese Szechuan Pepper
- 1 tbsp olive oil
- 1 tbsp tomato paste
- 680 gr passata
- 2 tsp worcestershire sauce
- 2 tbsp brown sugar
- 2 tins of 400 gr cannellini beans, drained
- 1 white sourdough bread

Requirements:

Light a medium amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. Then place two half moon heat deflectors underneath and place the grill grid at the highest level in the multilevel lift. Now let the Kamado heat up further to 200 °C.

Start by crushing the garlic, leaving the skin on. Peel and chop the onion into quarters and the bell pepper into chunks. Then put all the ingredients together with the cherry tomatoes in a cast iron pan.

Finish with a dash of olive oil, BBQ Herbs, Japanese Szechuan Pepper and Japanese Smoked Salt. Mix well and place on the grill grid. Grill for 45 minutes with indirect heat.

Now remove the skins from the garlic first and then add the tomato paste, passata, brown sugar and Worcestershire sauce along with the cannellini beans. Mix well to combine. Place the cast iron pan back in the Kamado for about 25-30 minutes, until thickened

BBQ Flavour smokewood apricot,
soaked
woodchipper
pro set
wooden cutting board
cast iron pan

Kamado set up:
indirect heat

and glowing. Using the woodchipper, add some smokewood occasionally.

Slice the bread and spread with a dash of olive oil. Now place the bread on the grill as well and grill the bread for about 5 minutes.

Then top the bread with the beans and garnish with Japanese Szechuan Pepper and parsley.