



BREAD

HERB BUTTER AND CHEESE

Ingredients:

1 sourdough bread
75 gr room temperature butter
Salt and pepper
A bunch of parsley
A bunch of chives
50 gr Parmesan cheese

Supplies:

Kamado
Pro set
Pizza stone

Kamado set up:

indirect heat

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. Place the pro set and place the heat deflectors on the lower level, place the grid on the upper level and on top of that the pizza stone. Now let the Kamado heat up further to 180 °C.

Next, make the herb butter. Finely chop the bunch of parsley and chives and mix with the butter. Then add salt and pepper to taste.

Slice the bread, but do not cut all the way through. Spread the butter into the slices of bread. When doing so, try to spread the butter as deeply as possible. Then grate the Parmesan cheese over the bread. Place the bread in the preheated Kamado for 10 minutes.

Serve the bread immediately and enjoy!