



# CHARRED LEEKS

## CAVEMAN-STYLE

**Ingredients:**

3 young leeks  
2 tsp mustard  
1 tbsp red wine vinegar  
75 ml extra virgin olive oil  
1 tbsp capers  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper

**Supplies:**

Kamado  
bowl  
whisk  
wooden cuttingboard

**Kamado set up:**

Caveman-Style

**PREP TIME**

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150°C. In this recipe, we will use the Caveman-style technique, grilling the food directly on the coals. Here you don't need a grid, grilling is done directly on the coals.

**PREPARATION**

Place the leeks directly on the coals for 5-7 minutes. Turn the leeks over, allow to grill for another 5 minutes.

Meanwhile, make the vinaigrette, put the mustard, vinegar and a little pepper in a bowl. Then add the olive oil drop by drop while whisking with a whisk to make a nice dressing.

Remove the leeks from the Kamado. Leave to cool for a few minutes. Remove the outer, charred leaves and further clean the leeks if necessary.

Serve the leeks with the dressing and capers.