



# QUINEA FOWL

## SAVOY CABBAGE PARCEL | CRANBERRIES

### Ingredients:

guinea fowl, 2 pieces (4 fillets)  
100 gr bacon bits, fried  
1 pot of cranberry compote  
1 savoy cabbage  
1 pot of béchamel sauce  
EldurApi Nori Mix  
EldurApi chicken seasoning  
BBQ Flavour apple smoking  
wood

### Supplies:

Kamado  
woodchipper  
pro set

### Kamado set up:

Indirect heat

### PREP TIME

Light a medium amount of charcoal heat your YAKINIKU® Kamado to 200 °C. For this recipe, work with indirect heat. Place the heat shield on the lower level and the grid on the upper level.

### PREPARATION

Cut the legs off the guinea fowl, you can cook these in a dutch oven such as a casserole if necessary Sprinkle the guinea fowl with some chicken seasoning. Place the guinea fowl on the Kamado, to a core temperature of 63°C.

Remove the outer leaves from the cabbage and cook until tender. Finely chop the remaining part and cook these too until tender. Add the béchamel sauce and bacon bits, finish the flavour with the Nori Mix.

Roll the savoy cabbage mixture into a leaf and insert a skewer. Place the rolls next to the guinea fowl on the Kamado.

When the guinea fowl is ready, cut the fillets from the carcass and divide into pieces. Warm the cranberries and serve on a warm plate.

**Tip**

Make the cranberry compote yourself with fresh cranberries, orange, sugar and aniseed.