



HOKKAIDO POMPOEN CAVEMAN - STYLE

Ingredients:

1 Hokkaido squash
2 lamb sausages
2 little chamois
50 g pistachios
4 tbsp hangover
EldurApi Sarada Mix
olive oil
chips
thyme

Supplies:

Kamado
pro set
chopping knife
wooden chopping board
BBQ gloves

PREP TIME

Light an average amount of charcoal and heat your YAKINIKU® Kamado to 150°C. In this recipe we will use the Caveman-style technique, where we grill the food directly on the coals. You don't need a rack for this, the grilling is done directly on the coals. You can start grilling when the coals are gray in color and start to glow.

PREPARATION

Make a pit, big enough for your pumpkin, in the coals. Place the pumpkin in the coals for about 1 hour. After half an hour turn the pumpkin over in the coals, the skin of the pumpkin will turn black this is normal.

While the squash is turned, cut the little gem, lengthwise, into two parts and drizzle both halves with olive oil and the herbs. Finely chop the thyme and spread it over the little gem. If you don't have peeled pistachios, peel them. Then chop the pistachios.

Kamado set up:
Caveman - style

After one hour, remove the pumpkin from the Kamado and place it on a heat-resistant board or dish so it can cool down a bit. After this, place the sausages on the grill. As soon as you start turning the sausages, add the little gem. When the sausages are done, remove them from the Kamado together with the little gem.

While the sausages are on the Kamado, cut the pumpkin into two halves. Separate the seeds from the flesh and divide the flesh between two plates. Also season the flesh with the EldurApi Spice. Add the hangop and pistachios. Divide the little gem and sausages between the plates and finish off with some chips and some more pistachios, if desired.

Bon appetit!