



# RED BEETROOT

## HAZELNUT | DRESSING RED WINE VINEGAR

### Ingredients:

400 gr beetroot  
100 g peeled hazelnuts  
50 ml red wine vinegar  
a few sprigs of mixed fresh herbs

### *Dressing*

100 ml juice from beetroot  
20 ml white wine vinegar  
olive oil

### Supplies:

Shichirin  
Binchotan  
YAKINIKU axe  
sieve

### Kamado set up:

direct heat, teppanyaki plate

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

### PREPARATION

Start cooking the beetroot in the peel until al dente. Let them cool, remove the peel and cut into slices about 1.5cm thick.

In a sieve, toast the hazelnuts over the hot Binchotan until they start to colour, then cut them small with a sturdy knife or the YAKINIKU axe.

Grill the beetroot slices on the grill over the Binchotan until they get a nice crust.

For the dressing, mix the beetroot juice with the wine vinegar and add a few drops of olive oil.

Serve the beetroot slices with the toasted hazelnuts and fresh garden herbs and spoon the dressing on top.