



# ROASTED RADISHES

## Ingredients:

1 bunch of radishes  
1 tbsp olive oil  
1 orange  
2 tsp Ras el Hanout  
50 g Serrano ham  
YAKINIKU Szechuan Pepper  
YAKINIKU Japanese Smoked Salt

## Supplies:

Kamado  
pro set  
vegetable pan  
bowl

## Kamado set up:

Direct heat

## PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with direct heat. Place the pro set in the Kamado and place the grid at the bottom. Now let the Kamado heat up further to 200°C.

## PREPARATION

First, clean the radishes thoroughly. Add a dash of oil to the radishes and sprinkle with the Ras el Hanout. Add the radishes to the vegetable pan. Then place the vegetable pan on the grill and grill for about 10-15 minutes.

Meanwhile, slice off the peel of the orange and cut into wedges. Make sure you cut between the skins so you get nicer pieces. You only want the flesh of the orange. Keep another piece of the orange and set aside.

Once the radishes are soft and charred, you can remove them from the Kamado. Add them to a bowl and squeeze some of

the orange above them. Top with orange segments and Serrano ham, and season with salt and pepper.

**Tip**

Save the green part of a radish and make a radish pesto from this! You mix the leaves with Parmesan cheese, pine nuts, olive oil, garlic and a pinch of salt in a food processor or mortar. When everything is finely ground, you have a homemade radish pesto.