



# CAESAR SALAD

## GRILLED CHICKEN

**Ingredients:**

4 little gems (lettuce heads)  
2 chicken fillets  
2 anchovy fillets  
sunflower oil  
1 tsp EldurApi Chicken herbs  
YAKINIKU Japanese Smoked Salt  
EldurApi Vegetable herbs  
1 tbsp mayonnaise  
dash of worcestershire  
1 tsp dijon mustard  
1 lemon  
1 garlic clove  
30 gr parmesan cheese

**Requirements:**

pro set  
cast iron grid  
wooden cutting board

Light a medium amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. Then place the cast iron grid on the highest level in the multilevel lift. Now let the Kamado heat up further to 190 °C.

Cut the little gem into quarters and grill it for about 3-5 minutes on the Kamado grill. Now season the chicken breasts with oil, Japanese Smoked Salt and Chicken herbs. Place the chicken on the grill once the little gems are ready. Then grill the chicken for about 5-8 minutes until nice grill marks appear. Meanwhile, make the dressing. Mix the mayonnaise, mustard and Worcestershire with 15 grams of grated Parmesan cheese. Then chop the anchovies and add a little grated garlic and lemon. Finish the dressing with squeezed lemon juice and mix well with a little sunflower oil.

Place the little gems on a plate and sprinkle with the Vegetable herbs. Slice the chicken and place over the lettuce. Top the chicken with the dressing and some additional Parmesan cheese.

grater  
bowl

**Kamado set up:**  
direct heat