



# GRILLED CARROTS

## WHIPPED FETA

### Ingredients:

300 g carrots  
2 tablespoons harissa  
1 tablespoon honey  
1 handful of thyme  
75 g ricotta  
100 g feta cheese  
1 tablespoon olive oil  
YAKINIKU Japanese smoked salt  
YAKINIKU Japanese Szechuan pepper

### Supplies:

Shichirin  
Binchotan  
bowl  
whisk

### Kamado set up:

Direct heat

### 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 standard grate.

### PREPARATION

Peel and halve the carrots lengthwise. When doing so, retain some of the green foliage to present the carrots nicely. In a bowl, mix the harissa, honey, olive oil and some salt and pepper. Add the carrots and stir into the harissa mixture.

Now grill the carrots all around on the Shichirin until they blacken, about 3 to 4 minutes per side. Then remove the carrots from the grill and sprinkle with some thyme.

Meanwhile, whisk the feta with ricotta cheese until fluffy and garnish with Japanese Smoked Salt and Japanese Szechuan Pepper. Spread the feta on a plate and add some olive oil and the carrots. Finally, finish with some thyme and serve.