



# GRILLED PUMPKIN

## BURRATA | PESTO

### Ingredients:

½ bottle pumpkin  
bunch of basil  
50 gr parmesan cheese  
50 gr pine nuts + extra for sprinkling  
3 tbsp extra virgin olive oil  
1 garlic clove  
1 lemon  
salt and pepper  
1 bulb of burrata  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan Pepper

### Supplies:

Shichirin  
Binchotan  
grater

### PREP TIME

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

### PREPARATION

Cut half the pumpkin into slices. Place on the grill and grill for about 10 - 15 minutes while turning regularly.

Meanwhile, make the pesto. Peel and finely chop the garlic. Grate the lemon and Parmesan cheese and put this together with the garlic, juice of the lemon, basil, pine nuts and olive oil in a mortar or food processor and grind finely. Add pepper and salt to taste. Is the pesto a little too dry? Then add some more olive oil.

Remove the pumpkin from the Shichirin and place on a plate. Slice open the burrata and spread the pesto over the plate and finish with the burrata and extra pine nuts. Season with salt,

tweezer  
mortar or food processor

pepper and olive oil if desired.

**Kamado set up:**

Direct heat