



ROASTED PUMPKIN

FETA | MINT

Ingredients:

1 butternut squash
50 gr feta cheese
½ bunch of mint
3 tbsp kalamata olives
EldurApi Sarada or Hummus mix

Supplies:

Kamado
pro set
vegetable pan
sharp blade

Kamado set up:

Indirect heat

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® to 150 °C and place the pro set in the Kamado. For this recipe, work with indirect heat. Place the heat shields on the lower level and the grids on the upper level.

Place the vegetable pan on the grid and now let the Kamado heat up further to 200°C.

PREPARATION

Place the pumpkin in the vegetable pan. You can also make this recipe without the vegetable pan, then place the pumpkin directly on the grill rack. We use the vegetable pan so that the pumpkin does not roll and it stays neatly in place. You can always put a sheet of baking paper in the vegetable pan to catch any juices from the pumpkin. Roast the pumpkin for about 45 minutes until it is soft and starting to crack.

Let the pumpkin cool slightly and cut in half.

Remove the seeds from the pumpkin and crumble the feta into the hole of the seeds. Cut the mint into thin strips and cut the olives in half, also add to the squash and sprinkle the squash with the herbs. Serve as a whole.