

YAKINIKU®
ORIGINAL JAPANESE GRILL



STIR-FRIED GRAPES WITH DRUIVELAERE

Ingredients:

2 tbsp olive oil
250 gr red grapes
1 burrata
200 ml Druivelaere
6 sprigs of basil

Supplies:

Kamado
Vulcano
Wokpan

Kamado set up:

direct heat

Place the Volcano in the Kamado and fill it with charcoal. Light the charcoal and heat the YAKINIKU® Kamado to 180 °C. For this recipe, we are working with direct heat.

Heat 2 tbsp olive oil in the wok and wait until well heated. Then remove the grapes from the sprigs and wok them for 2-3 minutes. Pour in the Druivelaere and reduce briefly until the Druivelaere becomes a thicker substance.

Remove the wok from the heat and pour the grapes into a bowl. Place the Burrata in the middle and scatter the basil leaves over the top.

Enjoy your meal!

This recipe is in collaboration with Appelaere

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