



STUFFED BUN

BY THE BARBECUE LOVERS

Ingredients:

4 bread rolls (to be baked)
4 slices of bacon
4 eggs
Finely chopped chives
Japanese Szechuan Pepper
Japanese Smoked Salt

Supplies:

Kamado
Pro set
Baking mat (optional)

Kamado set up:

indirect heat

PREP TIME

This recipe is a collaboration with The Barbecue Lovers

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 170 °C. For this recipe, work with indirect heat. Place the pro set in the Kamado, and place the heat shield on the lower level and the standard grid on the upper level.

PREPARATION

Cut the caps off the buns and hollow out the buns.

Then place a slice of bacon in each bun and break 1 egg over each bun. Then sprinkle the buns with salt and pepper.

Place the buns on the grill and cook for about 20 minutes. Check regularly to make sure the buns don't colour too quickly. If they do, you can slide a baking mat under the buns to slow down the process.

Once the buns are golden brown in colour and the egg is cooked, the buns are ready. Finish the sandwiches with some chopped chives.