



BEETS

SMOKED YOGHURT

Ingredients:

1 kilo of beets (preferably a mix)
1 lime
½ tsp ginger
a clove of garlic
½ chilli
10 gr fresh coriander
90 gr full fat Greek yogurt
YAKINIKU Japanese Szechuan
Pepper
YAKINIKU Japanese Smoked Salt
1 lime

Requirements:

pro set
woodchipper
BBQ Flavour smokewood apricot
EldurApi Fire herbs
wooden cutting board

Light a small amount of charcoal and heat the YAKINIKU® to a temperature of 90°C. Once the temperature is reached, place the pro set in the Kamado. Then place the half-moon heat deflector underneath and place the grill grid at the highest level in the multi-level lift. Add some smokewood using the woodchipper, also add a little Fire herbs and smoke the yogurt for 10-20 minutes in a bowl or skillet. Then remove the yogurt and let it cool to room temperature on a plate.

Remove the grates from your Kamado and add some extra coals. Heat your YAKINIKU® to 250°C. Place the beets (but keep 2 behind) directly between the coals and roast them for about 1 - 1.5 hours, caveman-style. Afterwards, let the beets cool down a bit. Meanwhile, finely chop the cilantro and grate the ginger, garlic and lime. Be sure to grate only the outer green layer of the lime. Then also finely chop the chili pepper. Grind with a mortar or chop with a sharp knife to form a salsa and place the salsa in a bowl. Top with a little lime juice, olive oil, Japanese Szechuan Pepper and Japanese Smoked Salt and mix well.

bowl
cast iron bowl
mortar or sharp knife

Kamado set up:
indirect heat

Now peel the grilled beets, removing all ash and burnt skin in the process. Then cut the grilled beets into quarters. Cut the raw beets into thin slices and season the cooled yogurt with Japanese Szechuan Pepper and Japanese Smoked Salt. Finally, divide the smoked yogurt on the plate, place some cooked and raw beet pieces on the yogurt and finish with the salsa.