



CAMEMBERT SMOKED

Ingredients:

- 1 pear
- camembert
- 3 tbsp butter
- 100 gr roasted nuts mix
- 1 tbsp honey
- 2 tbsp calvados
- pepper
- crackers/bread
- grapes

Requirements:

- pro set
- woodchipper
- BBQ Flavour smoking board
- BBQ Flavour smokewood apricot
- wooden cutting board
- cast iron frying pan

Light a small amount of charcoal and heat the YAKINIKU® to a temperature of maximal 100 °C. Once the temperature is reached, place the pro set in the Kamado. Then place the half moon grid on the highest level in the multilevel lift. Meanwhile, peel and slice the pear.

Now place the frying pan on the half moon grid in your Kamado. Put the butter in the skillet and add the pear when the butter is foaming. Bake the pear for about 15 minutes until tender. Meanwhile, chop the nuts. Then remove the pan from the Kamado and add the honey, calvados and nuts. Mix the honey, calvados and butter well.

Put the smoking board directly on the coals. When the board is completely charred and black on one side, turn it around and place it on the grid. Place the camembert on top of this. Add the smoking wood using the woodchipper and smoke the cheese for 10-15 minutes. Top the camembert with the pear and nut mixture and finish with some freshly ground pepper. Serve with grapes, crackers or bread.

Kamado set up:
direct heat