



CABBAGE GOCHUJANG

Ingredients:

1 pointed cabbage
2 tbsp gochujang
1 tbsp soy sauce
1 tbsp sesame oil
2 tbsp sugar
1 tbsp EldurApi Sarada mix
2 tbsp fried onions
1 lime
A bit of coriander

Requirements:

pro set
BBQ Flavour BBQ tongs
wooden cutting board
baking brush
mixing bowl

Kamado set up:

direct heat

Light a medium amount of charcoal and heat the YAKINIKU® to a temperature of 150 °C. Once the temperature is reached, place the pro set in the Kamado. After this, place the half-moon grid on the highest level in the multilevel lift.

Now cut the pointed cabbage twice lengthwise so that you have four equal pieces. Place these on the half-moon rack and let it grill on the barbecue for 10 to 15 minutes.

Next, add the gochujang, sesame oil, soy sauce and sugar to a bowl. After this, mix the ingredients well.

Take a pastry brush and brush the cabbage with the mixture and cook for a final 15-20 minutes.

Using BBQ tongs, remove the pointed cabbage from the Kamado and serve on a plate.

Top the dish with the EldurApi Sarada mix, crispy onions, coarsely chopped coriander and some freshly squeezed lime juice.