



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:

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. Then place the half moon grid on the highest level in the multilevel lift. Meanwhile, cut the pointed cabbage into quarters. Grill the cabbage for about 10 - 15 minutes on the half moon grid.

Add the gochujang, sesame oil, soy sauce and sugar to a mixing bowl. After this, mix the ingredients together well. Get a baking brush and brush the cabbage with the mixture and bake for a final 15-20 minutes. Remove the cabbage from the Kamado with a pair of BBQ tongs and serve on a plate. Top the dish with the Sarada mix, crispy onions, coarsely chopped cilantro and some freshly squeezed limejuice.

direct heat