



ASPARAGUS

Ingredients:

500 g asparagus
1 tsp salt
Extra virgin olive oil

Supplies:

Peeler
Kamado
Pro set
Teppanyaki plate

Kamado set up:

Direct heat

Light a medium amount of charcoal and let the Kamado heat up to 180 °C. Then place the pro set in the Kamado with the Teppanyaki plate on the highest level.

Start by cleaning your asparagus, cut off the hard undersides of the asparagus and peel the outside evenly.

Bring a pan of water to the boil and add the salt and asparagus. Let the asparagus boil for 2-3 minutes and then immediately place them in a bowl of ice-cold water.

When the asparagus have cooled down completely, you can start grilling them on the Kamado.

Drizzle some olive oil on the plate and place the asparagus on it. Leave the asparagus for 5 minutes. It's fine if the asparagus turn a bit dark brown. Then you can turn the asparagus and this only needs 2 to 3 minutes.

Enjoy!

Tip: Would you like to spice up the asparagus even more? Then drizzle a little olive oil, balsamic vinegar and Parmesan cheese over the asparagus!