



S'MORES FROM THE KAMADO

BY GRILLTIMSTER

Ingredients:

1 pack of Maria biscuits
1 bar Tony Chocolonely caramel sea salt
10 caramel cubes or caramel sauce
1 bag of marshmallows

Supplies:

Kamado
Dutch oven
Fireproof gloves

Kamado set up:

Direct heat

PREP TIME

This recipe is in collaboration with GrillTimster

Light a medium amount of charcoal heat your YAKINIKU® Kamado to 200 °C. For this recipe, work with direct heat. Next, place your grill in the Kamado.

TIP! You can also make this recipe just fine on and a Kamado that has already had a grilling session and is slowly going out.

PREPARATION

Crumble the maria biscuits over the pan and keep some aside.

Break the chocolate into pieces and spread them over the biscuits.

Spread the caramel cubes or sauce over the biscuits and chocolate.

Finally, spread all the Marshmallows over the pan so that everything is covered with Marshmallows.

Place the pan in the Kamado and close it. Depending on the temperature, it will take about 5 - 10 minutes for the Marshmallows to turn golden brown in colour.

Remove the pan from the Kamado and dip the S'mores with the remaining biscuits!