



MOINK BALLS

BY THE BARBECUE LOVERS

Ingredients:

500 gr minced beef
50 gr Parmesan cheese
1 clove of garlic (finely chopped)
1 egg
Paprika powder
15 - 20 slices of bacon
Barbecue sauce
2 tsp EldurApi Provencal Herbs
Japanese Szechuan Pepper
Japanese Smoked Salt

Supplies:

Kamado
pro set
drip tray
mini skewers
baking brush

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 120 °C. For this recipe, we work with indirect heat, place the pro set and place the heat deflectors on the lower level and place a grid on the upper level.

Mix the minced meat with the Parmesan cheese, the Eldurapi Provencal Herbs, the chopped garlic and the egg.

Season the mixture with salt and pepper.

Then make balls of the minced meat weighing about 30 grams. You can make about 15 to 20 balls with this recipe.

Then sprinkle the meatballs with the smoked paprika.

Wrap the meatballs with the slices of bacon, using 1 slice of bacon for 1 meatball. Secure the bacon with a cocktail stick.

Then grill the moink balls on the grill for 45 minutes. After this,

Kamado set up:
indirect heat

spread the moink balls, with the pastry brush, with the barbecue sauce and let them cook for another 20 to 30 minutes.