



BBQ FLAVOUR
CHARCOAL & SMOKE WOOD

EGGPLANT, TOMATO MOZZARELLA

INGREDIENTS:

- 2 tomatoes
- 1 zucchini
- 1 eggplant
- 4 sprigs of rosemary
- 2 balls of mozzarella
- 100gr coarse sea salt
- EldurApi Provencal herbs
- olive oil

REQUIREMENTS:

- BBQ or oven
- Wood Wraps Alder
- smokewood
- butcher's twine

SET UP:

- indirect heat

Slice all the vegetables and salt the eggplant with coarse sea salt. Next, grease the zucchini with olive oil and sprinkle generously with Provencal herbs and a pinch of salt.

Grill the zucchini afterwards for 3 minutes at 180°C on both sides. Add a little smokewood via the woodchipper for a subtle smoke flavor. Deb afterwards the salt from the eggplant to prevent moisture from escaping and also grill the eggplant for 3 minutes on both sides.

Slice the mozzarella and place it, along with the vegetables and rosemary, roof-to-roof on the Wood Wrap and tie it closed with butcher's twine. Finally, grill the Wood Wrap for 15 minutes with indirect heat at a temperature of 180°C.

Tip: Serve with a piece of fried chicken or with tomato sauce.