



SMOKED BEEF CHEEKS

INGREDIENTS:

500 g Sokolow smoked beef cheeks
oil
salt and pepper

STOCK:

1 onion
1 bulb garlic
1 orange
piece of ginger (5 cm long)
1-2 stalks lemongrass
some kaffir lemon leaves
1 l cola

FRIED VEGETABLES:

300-400 g Brussels sprouts
2 handfuls cherry tomatoes
bunch green onions
2-3 cloves garlic
olive oil
20-30 g Parmesan cheese
pepper

ADDITIONALLY:

beechwood (for smoking)

PREPARATION:

1. Clean the cheeks, cutting off the larger membranes from the outside (the membranes inside the meat will melt by themselves during grilling and braising). Brush the meat with oil, then sprinkle with salt and pepper.
2. Soak the beechwood in water, then put them in the smoking module. Place the cheeks on the rack and begin smoking.
3. Prepare the stock: cut the onion, garlic and orange in half, then grill until dark brown. Put the ingredients into a pot placed on the side burner. Add the sliced ginger, pieces of lemongrass and kaffir leaves. Add smoked beef cheeks. Pour cola and a little water over the whole. Put the pot on the grill for further smoking (approx. 3 hours).
4. Clean the Brussels sprouts and cut them in half together with the cherry tomatoes. Heat the olive oil in a wok on a side burner. Add garlic, Brussels sprouts, cherry tomatoes, and chopped green onions. Once the vegetables are sautéed, sprinkle with grated Parmesan and freshly ground pepper.
5. Serve the beef cheeks with the fried vegetables and the sauce made by smoking the ingredients (it can also be seasoned with soy sauce).