

DIRECT · EASY

# Costa Blanca grilled seasonal vegetables on the kamado

Eggplant, zucchini, Levante red pepper, red onion and whole skin-on garlic, grilled direct at 220°C and finished with warm sherry vinaigrette. A vegetarian plate that stands on its own, not a side.



PREP

20 min

COOK

35 min

SERVINGS

6

TEMPERATURE

220 °C

## Ingredients

2 ud medium eggplants, firm and glossy

3 ud Levante red peppers

1 cabeza purple garlic from Las Pedroñeras

1 cda sherry vinegar (Reserva)

2 ramas fresh rosemary

3 ud small zucchini (&lt;20 cm)

2 ud medium red onions

6 cda Bajo Aragón extra-virgin olive oil

4 ramas fresh thyme

1 cda Maldon flaky salt (at the end)

## Method

### 1 EQUAL CUTS

Wash and dry all vegetables. Cut eggplant into 2 cm batons, zucchini into oblique 1.5 cm slices, peppers into seedless quarters, onion into thick wedges. Separate the unpeeled garlic cloves.

## 2 OIL RUB

In a large bowl toss the vegetables with 3 tbsp of oil, making sure every face is lightly glossy. No salt yet. The garlic goes in a foil packet of its own with 1 tbsp oil.

## 3 STABILISE AT 220°C

Set the kamado for direct (no deflector) and bring it to 220°C. Wait 20 minutes for the grates to fully heat — water droplets should sizzle off instantly.

## 4 GRILL AND FLIP

Lay the vegetables directly on the grates, leaving space between pieces. Put the garlic packet in a cooler corner. Flip every 8-10 minutes until well marked and tender — about 30-35 min total.

## 5 HERBS AT THE END

In the last 5 minutes scatter fresh thyme and rosemary directly on the grate next to the vegetables. They will perfume without burning. Pull when a fork slides smoothly into the eggplant.

## 6 WARM VINAIGRETTE

In a small pan warm 2 tbsp oil with 1 finely sliced garlic clove. As it starts to brown, take off heat and add the sherry vinegar. It will hiss: be careful.

## 7 PLATE AND SERVE

Arrange the vegetables on a wide platter. Squeeze the roasted garlic onto the plate, discard the skins. Pour the warm vinaigrette over, scatter Maldon salt and finish with a thread of raw oil. Serve immediately.

## Editor's tips

- Salt only at the end. Salt earlier and the vegetables release water and boil in their own juices instead of charring.
- Whole skin-on garlic does not burn: the skin works as insulation. Peeled, it turns black in 10 minutes.
- Fresh thyme and rosemary, never dried. Dried turns to dust and gets bitter; fresh perfumes and stays whole.
- As an alternative to sherry vinegar, try Pedro Ximénez reduced by half: it brings sweetness and depth.

## Gear for this recipe

### Kamado Joe Classic II 18"

*Parrilla amplia para extender berenjena, calabacín y pimiento en directo para 6*

[mikamado.es/en/kamados/kamado-joe-classic-ii](https://mikamado.es/en/kamados/kamado-joe-classic-ii)

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### Kamado Joe half-moon cast iron grate (Classic)

*Hierro fundido que marca y carameliza las verduras a 220 C en directo*

[mikamado.es/en/accesorios/kamado-joe-half-moon-cast-iron-grate](https://mikamado.es/en/accesorios/kamado-joe-half-moon-cast-iron-grate)

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### Weber Briquettes 8 kg

*Briquetas para un lecho de brasa uniforme a 220 C sin picos*

[mikamado.es/en/accesorios/weber-carbon-8kg](https://mikamado.es/en/accesorios/weber-carbon-8kg)

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### Weber Precision Tongs 46 cm (6760)

*Voltear las verduras y el ajo entero sin pincharlos*

[mikamado.es/en/accesorios/weber-pinza-precision-46](https://mikamado.es/en/accesorios/weber-pinza-precision-46)

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Full recipe at: [mikamado.es/en/recetas/verduras-temporada-asadas-kamado](https://mikamado.es/en/recetas/verduras-temporada-asadas-kamado)

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