



YAKINIKU[®]
ORIGINAL JAPANESE GRILL

TURKEY THIGH FILLET HOISIN

Ingredients:

± 375 gr venison rack
Sprig of rosemary
2 tsp cranberry jam
400 g parsnips
50 ml cooking cream
20 g butter
YAKINIKU Szechuan Pepper
YAKINIKU Japanese Smoked Salt
EldurApi 20 Black Salt

Supplies:

Kamado
Pro set
Drip pan
Food processor
Meat thermometer

Kamado set up:

Indirect heat

The meat used in this recipe is from De Waal Vers. They have a wide range of delicious fresh meat products such as fresh meat, chicken products, pâtés, delicatessen or salads.

Light a medium amount of charcoal heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with indirect heat. Then place the pro set with heat shield in the Kamado. Start the preparation by patting the fillet dry with kitchen paper.

Sprinkle the turkey thigh fillet generously with salt and pepper and cut the spring onion into pieces about the same length as the thigh fillets.

Now you can thread the turkey fillet and spring onion onto the skewers.

Place the skewers on the Kamado and cook indirectly until they reach an internal temperature of 70 degrees. In our case, this took about 70 minutes, but depending on the thickness of the fillet, it may take longer or shorter.

When the fillets are almost cooked, you can coat them with the hoisin sauce. Leave it on for a few minutes and then remove the fillets from the Kamado.

Enjoy your meal!

Tip: Pair this delicious dish with a fine wine from HermanWines. Try the 'Grenache under my skin' 2020 - Jeff Carrel. As its name suggests, this wine consists of 100% grenache from the Maury appellation. The sun-ripened fruit gives sultry flavours of blackberries, currants and plums. The fine freshness nicely balances the ripe fruit and soft tannins. A delicious match with the sweetness of the hoisin sauce and the smoky aroma of the grilled turkey thigh fillet.