



SARDINES

CHERMOULA

Ingredients:

3 sardines
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper
1 bunch of coriander
1 small bunch of parsley
1 garlic clove
1 tsp cumin seeds
½ tsp EldurApi 10 Classic BBQ
herbs
EldurApi 21 Himalayan Salt
The zest and juice of 1 lemon
1 tbsp olive oil

Supplies:

Shichirin
Binchotan
Yakitori bars

PREP TIME

Place the sardines in coarse sea salt, let it soak for 20 minutes.

Light a medium amount of Binchotan, open the sliders of the Shichirin two-thirds of the way and let it come up to temperature well. When the Shichirin is up to temperature place the Yakitori bars.

PREPARATION

Skewer the sardines on 3 skewers and place on the Yakitori bars. Grill for about 3-5 minutes per side, until the skin is crispy.

Meanwhile, make the chermoula using a mortar. Add the coriander and parsley to the mortar. Mortar with a dash of oil to form a paste.

Then add a grated clove of garlic and the zest of ½ lemon to the chermoula. Garnish with Japanese Smoked Salt, Japanese Szechuan Pepper, BBQ herbs and cumin seeds. Then mix every-

mortar
grater
BBQ skewers

Kamado set up:
Direct heat

thing well and finish with a little olive oil and juice of the lemon.

Finally, serve the grilled sardines with the chermoula and top with Japanese Szechuan Pepper.