



YAKINIKU®
ORIGINAL JAPANESE GRILL

SHRIMPS | GREEN ASPARAGUS

BY SEIZOENENBLOG

Ingredients:

450 gr prawns
500 gr green asparagus tips
2 finely chopped garlic cloves
The zest and juice of 1 lime
Eldurapi - 22 Smoked Salt
olive oil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

Supplies:

YAKINIKU® Shichirin
BBQ flavour - Binchotan
mixing bowl
YAKINIKU® BBQ Skewers

Kamado set up:

direct heat

PREP TIME

This recipe is in collaboration with Seasonsblog

Start by marinating the prawns. In a large bowl, mix garlic, lime juice and zest, and some salt and pepper. Mix the prawns into this and leave to marinate for 30 minutes.

*Place the asparagus in cold water for 30 minutes.

After 15 minutes, light a medium amount of BBQ Flavour - Binchotan, fully open the sliders of the YAKINIKU® Shichirin and let it warm up well.

PREPARATION

Remove the asparagus from the water and drizzle with olive oil. Season them with some pepper and EldurApi - smoked salt.

When the YAKINIKU® Shichirin is up to temperature, put the prawns on the grill. Shortly afterwards, the asparagus may also be added. Keep a close eye on them, as they only need to be grilled briefly.

When they are nicely coloured, you can remove them from the grill

***Did you know?**

You don't need to peel green asparagus. Putting them in cold water for 30 minutes makes the skin less tough.