



GREEN ASPARAGUS

PARMESAN CHEESE

Ingredients:

350 gr green asparagus
50 gr parmesan cheese
75 gr butter
30 gr shaved almonds
1 tbsp olive oil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

Supplies:

Shichirin
BBQ Flavour Binchotan
saucepan (suitable for fire)
tweezer curved

Kamado set up:

Direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the standard grate.

PREPARATION

Next, make the brown butter or beurre noisette. Place a saucepan on the Shichirin grill and brown the butter. Then remove from the heat.

Coat the green asparagus with olive oil and place the asparagus on the grill. Grill the asparagus for about 5 minutes. Turn regularly using the tweezers. Then remove the asparagus from the heat and place on a plate.

Spoon some of the brown butter over the asparagus and grate some Parmesan cheese over the vegetables. Finish with some Japanese Smoked Salt, Japanese Szechuan Pepper, shaved almonds and serve.