



# SCALLOPS SAMPHIRE

**Ingredients:**

6 scallops  
75 g glasswort  
1 lemon  
30 g hazelnuts  
neutral oil  
YAKINIKU Japanese Szechuan  
Pepper  
EldurApi 13 Classic Fish Herbs

**Supplies:**

Shichirin  
sieve  
Yakitori bars  
skewers  
Binchotan  
grater

**Kamado set up:**

Direct heat

**PREP TIME**

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach a good temperature. Place the Yakitori bars on the Shichirin.

**PREPARATION**

Mix the samphire with the oil in a bowl. Season to taste with pepper. Put the samphire in the sieve and wok over the hot Binchotan for about 2-3 minutes. Then set aside for a while.

Place the yakitori bars on the Shichirin. Skewer the scallops with two very thin skewers and season with the fish seasoning. Place the skewers on the Yakitori bars. Grill for 1 minute per side. Finely chop the hazelnuts and set aside.

Divide the samphire between a bowl or plate. Place the scallops on the samphire, season a little more with pepper and then divide the hazelnuts over the plate.

Finish with some lemon zest.