



# SMOKED SEA BASS

**Ingredients:**

1 large sea bass  
2 cloves of garlic  
1 fennel  
½ lemon sliced  
handful of parsley  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan Pepper  
1 dash of olive oil

**Supplies:**

Kamado  
pro set  
BBQ Flavour smoking board beech

**Kamado set up:**

indirect heat

Start by soaking the smoking board in water (or water and wine 50/50) for one hour. Then slice the fish on both sides against curling over during grilling.

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200 °C. Place the pro set and place the heat deflectors on the lower level and place the standard grid in the Kamado on the upper level.

Mix well the garlic cloves, fennel, lemon, parsley, Japanese Smoked Salt and Japanese Szechuan Pepper and put them in the belly of the sea bass. Keep a little lemon and parsley behind for garnish.

Coat the plank with olive oil and grill briefly until the plank is very lightly charred. Then turn the plank over and put the sea bass on top. Finally, sprinkle the sea bass with Japanese Smoked Salt and Japanese Szechuan Pepper and grill with indirect heat for 30 minutes at 200°C.