



FISH SKEWERS

Ingredients:

500 gr cod
fresh ginger
1 lime
1 tsp turmeric
2 garlic cloves
YAKINIKU Japanese Szechuan
Pepper
YAKINIKU Japanese Smoked Salt
½ chili pepper
EldurApi Fish herbs
1 handful fresh mint
4 tbsp plain yogurt

Supplies:

Pro set
BBQ skewers

Kamado set up:

direct heat

Light the charcoal and heat the YAKINIKU® to a temperature of 150 °C and place the pro set in the Kamado. Then place the grill grid on the highest level in the multilevel lift. Now let the Kamado heat up further to 200 °C.

Mix the yogurt, turmeric, fresh mint, finely chopped chili pepper, lime zest and juice, grated ginger and garlic together well. Add a little Japanese Szechuan Pepper, Japanese Smoked Salt and Fish herbs to taste.

Meanwhile, cut the cod into small cubes. Afterwards, gently mix the cod into the obtained marinade and let it rest for 1 to 2 hours in the refrigerator.

Skewer the cod onto 2 BBQ skewers and place on the grill grid in the Kamado. Grill the cod for about 5 minutes, turning them over halfway through. Top the cod with mint, chili pepper and a little Japanese Smoked Salt.