



# GRILLED PUMPKIN

## PORK TENDERLOIN SKEWERS

### Ingredients:

- 1 medium pumpkin
- Handful of pine nuts
- Handful of pumpkin seeds
- 2 pork tenderloins (± 800 gr)
- Thinly sliced bacon
- ½ cup mayonnaise
- ½ cup of yoghurt
- Grater of 1 lime
- A few strands of saffron
- Olive oil
- Pea shoots (for garnish)
- EldurApi Nori herbs
- EldurApi BBQ herbs
- EldurApi Chicken rub
- EldurApi Hummus mix
- EldurApi Sarada mix

### Supplies:

- Shichirin
- BBQ skewers
- Pan
- Tweezer straight

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it warm up well.

In a bowl, mix together the mayonnaise, yoghurt, Nori herbs, grated lime and a few threads of saffron until this forms a nice fresh sauce.

Start preparing the pumpkin. Peel it and cut into wedges. Season the pumpkin segments with EldurApi's Hummus mix and Sarada mix.

Then grill the pumpkin on the Shichirin until cooked. This will take about 15 minutes. When the pumpkin is done, remove it from the Shichirin and cut it into smaller pieces.

Next, toast the pine nuts and pumpkin seeds in a dry pan. When these develop a light aroma, you can remove them from the pan and season them with the EldurApi Chicken herbs for extra flavour.

To prepare the pork tenderloins, wrap each tenderloin with dune slices of bacon and season with the BBQ herbs.

Tweezer curved  
Binchotan

**Kamado set up:**  
Direct heat plate

Then grill the pork tenderloins on the Shichirin until cooked through. Then slice the pork tenderloin and thread them onto skewers.

Now you can prepare your plate. First, place the pumpkin pieces on the plate and sprinkle the toasted kernel mixture on top. Drizzle the Nori lime sauce over this and place the grilled pork tenderloin skewers on top.

Finally, drizzle with some olive oil and garnish with pea shoots for a fresh touch.