



PERUVIAN SKEWERS

BY ROOKPLUIM

Ingredients:

Aji Verde (Spicy Peruvian Green
Sauce)

120 gr mayonnaise
1 bunch coarsely chopped
coriander
2 finely chopped jalapeños
2 finely chopped garlic cloves
30 gr grated Pecorino Romano
(alternative for Cotija cheese)
1 tbsp lime juice
Pinch of sea salt

Skewers

400 gr beef heart
50 ml corn oil
30 ml red wine vinegar
1 tbsp dried oregano
1 tsp ground cumin

In a large bowl, mix all the ingredients for the marinade: corn oil, red wine vinegar, oregano, cumin, garlic granules, chili powder, smoked paprika powder, and a pinch of salt.

Carefully trim the beef heart. Remove membranes and white parts with a sharp knife.

Cut the meat into cubes of maximum 2 cm.

Add the meat to the marinade and mix well.

Let the meat marinate for at least 12 hours in the fridge, preferably overnight.

Soak the wooden skewers in water so they won't burn on the Kamado.

For the Aji Verde, briefly blend all the ingredients into a smooth sauce. Leave small coriander pieces for texture.

Keep the sauce in the fridge until ready to use.

1 tsp garlic granules
1 tsp chili powder
1 tsp smoked paprika powder
Pinch of salt

Supplies:

Cast iron grate
Blender
Wooden skewers (Optional:
YAKINIKU skewers)
Mixing bowl

Kamado set up:

direct heat, Cast iron grate

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 240 °C. For this recipe, use direct heat. Then place the cast iron grate in your Kamado.

Thread the marinated beef heart cubes onto the soaked wooden skewers.

Grill the skewers briefly and intensely until nicely colored on all sides. The meat should still be pink inside, not well done.

Remove the skewers from the Kamado and serve immediately with the chilled Aji Verde as a dip.