



SEA BASS

ROASTED BEETROOT, SESAME AND BONITO FLAKE

Ingredients:

4 sea bass fillets
2 red beets
sesame seeds
dash of soy sauce
dash of sesame oil
dash of yuzo
cress
EldurApi Fish Marinade
EldurApi Fire Herbs

Supplies:

Kamado
pro set

Kamado set up:

direct heat

Light a medium amount of charcoal and heat your Kamado to 110 °C.

First, cut the sea bass into coarse pieces and generously smear them with fish marinade.

Place the beets directly on the fire and wait until they are cooked and puffed. You can test this by poking the beets with a skewer, if it goes in easily they are ready. When the beets have cooled, peel and dice them.

Mix the beets with the sesame, oil, yuzo and EldurApi Asian Herbs. Taste in between and add extra herbs to taste.

Then place the pro set on a grid layer in the Kamado and grill the sea bass briefly on high heat, doing so mainly on the skin side.

Then finish the plate with the beetroot, sea bass and garnish with some cress for spiciness

Remove the pumpkin from the heat, cut it in half and remove the seed line. Add Asian spices and ponzu to taste.