



SEA BASS

HERBS AND VEGETABLES

Ingredients:

1 whole sea bass, cleaned
a handful of (lemon) thyme
50 gr cherry tomatoes, halved
olive oil
EldurApi Fish rub
1 lime
YAKINIKU Japanese Szechuan
- Pepper
YAKINIKU Japanese Smoked Salt

Requirements:

pro set
ronde Shichirin wegwerprooster
houten snijplank

Kamado set up:

direct heat

Light a medium amount of charcoal and heat your YAKINIKU® to 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 180 °C.

Start by halving the cherry tomatoes and remove the hard stalks from the thyme.

Next, grease the sea bass with olive oil, including the abdominal cavity. Then season the sea bass with Japanese Smoked Salt, Japanese Szechuan Pepper and the Fish rub and place the thyme and tomatoes in the belly of the fish.

Now place the fish in the disposable grid and place it on the grill grid. Grill the fish for about 5 minutes, turning the fish halfway through using an additional disposable grid. Finally, finish the fish with lime juice.

Tip: Lemon thyme is a great addition in this recipe.