



SURF AND TURF

RIBEYE | SHRIMP

Ingredients:

200 gr ribeye
2-3 large prawns
100 gr butter
two bunches of cherry tomatoes
neutral oil
Eldurapi 14 Classic Meat Herbs
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

Supplies:

Shichirin
tweezers
aluminium foil
deep plate or bowl

Kamado set up:

Direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the standard grate.

PREPARATION

Coat the ribeye with oil and season with salt.

Place the ribeye on the grill. Grill the ribeye for about 2-3 minutes per side. Turn over using the tweezers. Place the tomatoes on the grill for a while as well.

Remove the ribeye from the grill and season with the Meat Herbs and pepper. Place the ribeye in a deep plate or bowl, add the butter and cover with aluminium foil. Let this rest for 10 minutes.

Grill the prawns briefly on the grill, about 2 minutes per side.

After this, remove the steak from the foil and slice it, season with the meat seasoning if necessary. Remove the prawns and tomatoes from the grill and place them on the plate with the ribeye.

Enjoy!