



YAKINIKU®
ORIGINAL JAPANESE GRILL

ENOKI

TOMATO | HOISIN SAUCE

Ingredients:

2 bunches of Enoki (mushrooms)
1 shallot
2 tbsp Hoisin sauce
2 coeur de boeuf tomatoes
1 tbsp sushi vinegar

Supplies:

Shichirin
Binchotan
BBQ skewers
coffee filter/cheesecloth
blender
brush
Yakitori bars

Kamado set up:

direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it reach a good temperature. Remove the standard grate and place the Yakitori bars on the Shichirin.

PREPARATION

Start by cutting the first tomato into 4 strips, try to use as many hard pieces as possible, remove as much of the seeds and loose flesh as possible and set aside. Skewer the strips with 2 or 3 skewers. Cut the shallot into wafer-thin strips and set aside.

Put the seeds and flesh together with the second tomato, cut into pieces, in a blender and blend until fully liquid. Season with salt and sushi vinegar to taste, then drain through a cheesecloth or coffee filter to make a clear gravy.

Carefully pull the Enoki mushrooms apart without removing the bottom, so that you get 2 or 3 flat strips of mushrooms.

Roast the tomato strips over the hot Binchotan until they start to colour nicely and keep them aside.

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Remove the Yakitori bars and replace the standard grill. Then grill the mushrooms on both sides, brushing with hoisin sauce while frying.

In the bottom of a bowl, place the tomato topped with the mushrooms, finish with the shallot and serve with the tomato gravy.