



# GAMBAS

## APPLE-AVOCADO SALAD

### **Ingredients:**

12 prawns with heads  
3 tbsp EldurApi - 17 Shellfish  
marinade  
85 gr rocket salad  
2 spring onions  
3 tbsp olive oil

### *apple-avocado salad*

2 ripe avocados  
2 tomatoes  
1 Granny Smidt apple  
1 lime  
1 tbsp EldurApi - 52 Sarada Mix  
2 tbsp sour cream

### **Supplies:**

Kamado  
pro kit

### **PREP TIME**

Start by removing the intestines from the prawns. You do this by making a slit in the back of the prawn with a knife or scissors. Then you can scrape it out with a knife. You can leave the shell of the prawn attached.

Once the prawns are cleaned, brush them with the marinade. You leave this to marinate for an hour.

After 50 minutes, light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with direct heat. Place the pro set in the Kamado. Place the grid on the top level, and now let the Kamado heat up further to 180°C.

### **PREPARATION**

For the apple-avocado salad, dice the avocado, tomato and apple. Put everything together in a bowl. Add the sour cream, and season with the Sarada mix and the juice of a lime.

EldurApi fire herbs  
woodchipper

**Kamado set up:**

Direct heat

The dressing for the rocket salad is made very simply by combining olive oil, lime juice and Sarada mix. Then slice a spring onion, which you add to the dressing along with the rocket.

Place the prawns on the grill. Then add the fire herbs with a Woodchipper. Let the prawns grill for 2 minutes per side until cooked through.

Place the homemade salads in the middle of the plate and place the prawns around it.

**Tip**

Replace the prawns with lobster.