



# GRILLED WHELK

## FRESH MAYONNAISE | PARSLEY

### Ingredients:

400 g whelks  
500 ml EldurApi 43 Fish Stock

Parsley mayonnaise  
2 egg yolks  
1 tbsp mustard  
2 tbsp white wine vinegar  
300 ml corn oil  
1 bunch of parsley  
YAKINIKU Szechuan Pepper  
YAKINIKU Japanese Smoked Salt

### Supplies:

Binchotan  
whisk  
Yakitori bars  
BBQ skewers  
tweezer

### 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 Yakitori bars.

### PREPARATION

For the fresh mayonnaise, put 2 egg yolks in a bowl with the mustard and vinegar and mix well with a whisk, now stir little by little the oil into the yolks until you get a firm mayonnaise. Season with salt and pepper and add finely chopped parsley.

Prepare the broth. First carefully rinse the whelks under running water to remove all sand and dirt. Add the whelks to the stock and bring everything to a boil. Once the boiling point is reached, continue simmering the whelks on a low heat until cooked (about 15 to 20 minutes in total). Let them cool in the cooking liquid.

Remove the whelks from the shell with a tweezer and skewer them per 3 with 2 skewers. Grill them over the hot Binchotan until they start to colour.

Serve the whelks with the parsley mayonnaise.