



GRILLED PRAWN SKEWERS

BY LA COCINA DEL SUR

Ingredients:

Ingredients shrimp mix

- 300 gr shrimps
- 1 bunch fresh parsley
- EldurApi 13 Classic Fish Herbs
- 30 ml light soy sauce
- 2 medium green peppers
- 1 tsp chili flakes

Ingredients sweet and sour sauce

- 20 ml light soy sauce
- 10 ml sweet and sour sauce
- 10 ml sesame oil
- 1 tsp chili flakes

Garnish

- sesame seeds

PREP TIME

This recipe is in collaboration with La Cocina del Sur

Peel the prawns and remove the intestines. After this, chop the prawns until a fine paste forms.

To the shrimp paste, also add the Fish herbs, light soy sauce, chopped parsley and chilli flakes and mix well.

Cut off the top and bottom of the green peppers and remove the seeds from the inside. Fill the peppers with the prawn mixture and roll in cling film. Now let the peppers rest in the fridge for 2 hours.

After two hours, 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 grill.

Supplies:

Shichirin
cling film
YAKINIKU BBQ skewers
Binchotan

Kamado set up:

Direct heat

PREPARATION

After 2 hours, remove the peppers from the fridge and cut the peppers into 2 cm pieces and thread onto skewers.

For the sweet and sour sauce, mix together the light soy sauce, sweet and sour sauce, sesame oil and chilli flakes.

Place the skewers on the Shichirin and keep turning and brushing them with the sweet and sour sauce. When the peppers and prawn mixture are well fried and coated with the sweet and sour sauce, you can remove them from the Shichirin.

Garnish with sesame seeds and enjoy!