



JAPANESE FISH WRAP

SALMON | PAK CHOI

Ingredients:

- 1 pak choi
- 100 gr mushrooms (a mix of your choice)
- 2 salmon fillets (160-180 gr per person)
- Japanese 7-spice powder (tog-arashi)
- EldurApi 50 Nori Mix
- 3 tablespoons sake
- 1,5 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tbsp miso
- 1,5 tbsp mirin

Supplies:

- Kamado pro set bowl

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with indirect heat. Place the pro set in your Kamado. Place the heat shield at the bottom of your Kamado and place the standard grid at the top. Now let the Kamado heat up further to 220°C

PREPARATION

Put the sake, soy sauce, sesame oil, miso and mirin in a large bowl and mix well.

Sprinkle the salmon with the Nori mix. Rinse the pak choi well, then cut the pak choi in half making sure to separate the stem and leaf.

Place the salmon in a baking dish with the mushrooms and the stem of the pak choi. Pour the marinade over everything and cover with the leaf of the pak choi. Because everything is covered by the leaf, everything can steam well in its own moisture.

baking dish (suitable for the
Kamado)

Kamado set up:
Indirect heat

Place it on the grill and bake the packet for about 15 minutes in the Kamado.

When serving the dish, sprinkle it with the togarashi.

DID YOU KNOW?

The principle of cooking in aluminium foil is not new. In France, they so charmingly call the preparation “en papillote” and here, vegetable parcels with foil often end up on the barbecue.

We prepare the fish packet using the same techniques, but instead of aluminium foil we use the leaves of the pak choi.