



LANGOUSTINE

SPICY LAK | GRAVY TOMATO | ORZO

Ingredients:

8 langoustines
250 g orzo pasta (or quinoa)
1 clove of garlic
1 shallot
1 tbsp sambal
4 ripe tomatoes
1 tbsp olive oil
YAKINIKU Japanese Smoked Salt

Supplies:

Shichirin
Binchotan
Yakitori bars
BBQ skewers
blender / hand blender
sieve

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

Bring a pan of salted water to the boil and add the pasta. Let it boil until the pasta is al dente and drain the pasta. While still hot, mix the pasta with a little olive oil against sticking.

Put the tomatoes, garlic and a shallot in a blender with a tablespoon of sambal and blend into a smooth sauce until the lumps disappear. Pour the sauce through a sieve and season with salt.

Next, peel the langoustines and skewer them on BBQ skewers.

Grill the langoustines over the hot Binchotan coals and brush the skewers with oil from the sambal, turning them regularly until the langoustines start to colour.

Mix the pasta with the tomato sauce and divide everything among 4 plates. Finally, serve with the langoustines.