



NIGIRI

BAVETTE | WASABI

Ingredients:

200 g cooked sushi rice
375 ml cold water
3 tbsp rice vinegar
2 tsp sugar
250 gr bavette
neutral oil
YAKINIKU Japanese Smoked Salt
EldurApi 20 Black Salt
wasabi (optional to taste)
chives

Supplies:

Shichirin
Binchotan
steelplan
tweezer curved

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin. When the Shichirin is up to temperature, place the standard grill.

PREPARATION

Prepare the sushi rice according to the package and season the rice with rice vinegar. To do this, heat the rice vinegar in a saucepan on your cooker along with the sugar and Japanese Smoked Salt on the Shichirin. Stir until the sugar and salt have dissolved. Then let the vinegar cool slightly and mix into the rice.

Meanwhile, make rice balls as big as the width of the meat. Do this with wet hands, so the rice does not stick to your fingers.

Kamado set up:

Direct heat

Now brush the bavette with a little oil and grill it briefly on both sides on the Shichirin so that the inside remains nice and red. Then let it rest for about 10 minutes and cut the bavette into thin slices.

Finally, spread a little wasabi on the nigiri (rice balls) and place the slices of bavette on top. Top with a little black salt, finely chopped chives and serve.