



# PRAWNS

## BY THE BARBECUE LOVERS

### Ingredients:

500 gr clean prawns with skin  
200 gr sweet carrots mix  
2 chopped cloves of garlic  
3 tbsp olive oil  
75 gr rocket salad  
A few slices of radish  
Handful of spring onion rings  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper

### *Teriyaki oil*

4 tbsp soy sauce  
1.5 tbsp sesame oil  
1 tbsp honey  
1 tsp soft sugar

### PREP TIME

*This recipe is a collaboration with The Barbecue Lovers*

Clean the prawns, if necessary. Mix the olive oil with the chopped garlic and salt and pepper to preference. Marinate the prawns in this and leave covered for at least 30 minutes.

After 15 minutes, put in one half of the Shichirin Acacia charcoal/Binchotan and light it. Open the sliders of the Shichirin half-way and make sure the coals get quite hot. When the Shichirin is up to temperature, place the grill.

### PREPARATION

For the Teriyaki oil, combine the soy sauce, sesame oil, honey and bastard sugar and mix well. Make sure the sugar is well dissolved. Does this not work? Then strain the sauce through a fine sieve.

**Supplies:**

Shichirin  
tweezer straight  
Acacia charcoal/ Binchotan  
(cast iron) grid

**Kamado set up:**

Direct heat

Peel and slice the carrots lengthwise. Boil the carrots for 4 minutes and let them cool in a bowl of water with ice.

Dry the carrots and lightly coat them with olive oil and sprinkle with a mix of salt and pepper. Place the carrots on the Shichirin and grill until they have a nice bite. Cut them into nice rings or serve them whole.

Next, grill the prawns on direct heat until they have a nice pink colour. Should the prawns be grilled too quickly, move them a little more to the part of the Shichirin where no coals are burning.

Place a small handful of arugula on a plate, top with the grilled carrots and prawns. Drizzle with the Teriyaki oil and top the dish with slices of radish and rings of spring onion, if desired.