



# SALMON FILLET

## SOY GLAZE | RICE | SEA LAVENDER

### Ingredients:

680 gr salmon fillet without skin  
(170 gr per person)  
200 gr jasmine rice  
200 gr sea lavender

### *Soy glaze*

50 ml soy sauce  
1 tsp honey  
1 tsp rice vinegar

### Supplies:

Shichirin  
Binchotan  
Yakitori bars  
BBQ skewers  
Rice cooker (optional)  
baking brush  
sieve

### Kamado set up:

direct heat

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin. Remove the standard grate and place the Yakitori bars.

### PREPARATION

Rinse the rice until the water runs clear. Put the rice in a \*rice cooker with water and switch on.

Then mix all the ingredients for the Soy Glaze together and set aside.

Start by cutting the salmon fillet into 4 pieces. Then skewer each one with 2 BBQ skewers. You place one skewer to the left and one to the right of the salmon so you can turn them over more easily.

Using the Yakitori bars, grill the skewers over the hot Binchotan and brush regularly with Soy Glaze. Turn the skewers regularly for 2 minutes to prevent the salmon from burning.

Toast the lamb's ear in a sieve over the Binchotan.

Serve the rice in a bowl topped with the salmon and lamb's ear. Finish with the Soy Glaze as dressing.