



SALMON | TERIYAKI

Ingredients:

- 4 pieces of salmon (+/- 180 gr per person)
- 100 gr sugar snaps
- 100 gr bimi or broccoli
- 50 gr bean sprouts
- 200 gr egg noodles
- 1 tsp sesame seeds

Teriyaki sauce

- 3 tbsp soy sauce
- 3 tbsp mirin
- 3 tbsp sake
- 1 tbsp brown sugar

Supplies:

- Shichirin
- Binchotan
- Yakitori bars

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 standard grate.

PREPARATION

Combine the soy sauce, mirin, sake and sugar in a large bowl and stir well. Heat this mixture in a pan on the Shichirin grill so that the sugar dissolves. After two minutes, check if the sauce has the desired flavour and thickness.

Now remove the standard grill and place the Yakitori bars on the Shichirin. Put the skewers through the pieces of salmon and lacquer the salmon with a brush and the Teriyaki sauce. Then grill the salmon for 2 minutes per side. Meanwhile, prepare the noodles according to the packet.

Halve the sugar snaps, then wok the vegetables using the sieve over the Shichirin.

BBQ skewers
sieve
saucepan (fire resistant)
brush

Kamado set up:

Direct heat

Finally, serve the salmon on the noodles with the vegetables and finish with some extra Teriyaki sauce and sesame seeds.