



# SARDINES

## CHERMOULA

### Ingredients:

3 sardines  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper  
1 bunch of coriander  
1 small bunch of parsley  
1 clove of garlic  
1 tsp cumin seed  
½ tsp EldurApi BBQ herbs  
1 lime  
olive oil

### Supplies:

Shichirin  
rectangular Shichirin  
BBQ Flavour Binchotan  
BBQ Flavour Acacia charcoal  
Yakitori bars

### PREP TIME

Place the sardines in coarse sea salt for 20 minutes. Meanwhile, prepare the Shichirin with Acacia charcoal and Binchotan and place the Yakitori bars on top. Open the shutters of the Shichirin two-thirds of the way.

### PREPARATION

Skewer the sardines on 3 skewers and place them on the Yakitori bars. Grill about 3-5 minutes per side, until the skin is crispy.

Meanwhile, using a mortar, make the chermoula. Add the cilantro and parsley to the mortar. Mortar with a dash of oil and some Japanese Smoked Salt to make a paste.

Then add a grated clove of garlic and the zest of ½ lemon. Garnish with Japanese Smoked Salt, Japanese Szechuan Pepper, BBQ herbs and cumin seeds. Then mix everything together well and finish with a little olive oil and juice of the lemon.

mortar  
BBQ skewers  
wooden cutting board

**Kamado set up:**

Direct heat

Finally, serve the grilled sardines with the chermula and top with Japanese Szechuan Pepper.