



# SHRIMP COCKTAIL

## Ingredients:

2 ripe avocados  
100 g Dutch shrimps  
2 tbsp olive oil  
The zest and juice of 1 lime  
Pul biber (dried chilli flakes)  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper

## Supplies:

Shichirin  
BBQ Flavour Binchotan  
bowl

## Kamado set up:

direct heat

## 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 grill.

## PREPARATION

Meanwhile, slice open the avocados and remove the stone. Roast the avocados briefly, about 1 to 2 minutes on the Shichirin with the flesh facing down.

In a bowl, mix the Dutch shrimps with olive oil, lime zest and juice. Season to taste with salt and pepper.

Finally, serve the avocados in their skins with the prawns inside. Finish with some Japanese Smoked Salt and pul biber.