



SWEETBREADS “CAESAR STYLE”

Ingredients:

1 sweetbread (if you can't find it,
you can also use chicken thigh)
500 ml EldurApi 41 Chicken
broth
3 heads of sucrine lettuce or little
gem lettuce
1 handful of flat parsley
100 g Parmesan cheese
1 can of anchovies in oil

Caesar dressing

2 eggs
2 tbsp mustard
500 ml soybean oil
10 anchovy fillets, in oil
1 clove of garlic
1 tsp Worcestershire sauce
a few drops of Tabasco
2 tbsp lemon juice

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 grill.

PREPARATION

Bring the chicken stock to the boil and add the sweetbreads. Let simmer gently towards boiling point until the sweetbreads are cooked (about 20 minutes), then remove the sweetbreads from the stock and let cool briefly in ice water.

Meanwhile, make the dressing. You start by mixing all the ingredients, except the oil, in a measuring cup and blend until smooth with a hand blender. Now add the oil little by little while leaving the hand blender on and moving gently from top to bottom to get a well-mixed homogeneous mixture.

Now remove the skin from the sweetbreads and cut them into slices about 1.5 cm thick.

Supplies:

Shichirin

Binchotan

whisk

grater

bowl

Kamado set up:

direct heat

Roast the sweetbreads over the Shichirin until they start to colour nicely. Meanwhile, finely chop the flat parsley.

In a bowl, mix the lettuce leaves, chopped flat parsley and sweetbreads pieces with the dressing and mix well.

Serve in a plate and top with the remaining anchovies and shaved Parmesan cheese.