



YAKINIKU[®]
ORIGINAL JAPANESE GRILL

TATAKI BEEF

DAIKON | ONION

Ingredients:

400 g beef steak
1 Daikon or turnip
1 tbsp sushi vinegar
200 ml Ponzu
50 ml sesame oil
vegetable oil
1 bunch of spring onion

Supplies:

Shichirin
binchotan
teppanyaki plate

Kamado set up:

direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin. Place the Teppanyaki plate on the Shichirin. Let warm up well.

While the Shichirin heats up, cut the steak into slices about 1.5 cm thick and marinate them with the Ponzu and sesame oil for 15 minutes.

PREPARATION

Now fry the steaks on the Teppanyaki plate until they are nicely coloured save the marinade. When the steak comes off the grill put them back in the marinade.

Cut the Daikon into fine slices and season with salt and sushi vinegar. Cut the spring onion lengthwise and rub with a little vegetable oil and grill briefly over the Binchotan.

You can cut the meat after a few minutes and eat it immediately or let it cool completely and serve as a cold preparation later (do cut the meat as thinly as possible).

Serve the steak pieces with the Daikon and roasted spring onion and serve with the meat's marinade.