



ASIAN SALAD

OCTOPUS | BY RECIPE NINJA

Ingredients:

Salad ingredients:

350 gr octopus (tentacle)
150 gr soba noodles
½ cucumber, julienne sliced
15 radishes, julienne sliced
1 spring onion, cut into rings
Handful of sesame seeds, toasted
4 tbsp tonka sauce
4 tbsp Kewpie mayonnaise
2 tsp wasabi

Ingredients Asian vinaigrette:

2 tbsp rice vinegar
1.5 tsp sugar
2 tsp soy sauce

Supplies:

shichirin

PREP TIME

This recipe is in collaboration with Recipe Ninja

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

Start cooking the soba noodles until cooked. Let the noodles cool and set aside.

Grill the octopus for about two minutes per side until it gets nice grill stripes. Remove the octopus from the grill and set aside.

For the Asian vinaigrette, mix the rice vinegar, sugar and soy sauce.

For the wasabi mayonnaise, mix the mayonnaise well with the wasabi. Add more wasabi to taste.

Pro Set
Tweezers

Kamado set up:
Direct heat

Cut the cucumber, carrots and radishes all julienne.

Spoon the noodles onto the plates and mix with the Asian vinaigrette. Place the carrot, radish and cucumber on top nicely. Cut the octopus into two pieces and place them on top of each other.

Garnish the dish with spring onion and sesame seeds. Finish with tonkatsu sauce and wasabi mayonnaise. The Asian salad with octopus is now ready.