



LANGOUSTINE

CAJUN BUTTER

Ingredients:

½ clove of peeled garlic
1 tsp YAKINIKU Japanese Smoked Salt
50 g butter
1 tsp cajun pepper
Lemon
12 langoustines

Supplies:

Shichirin
Binchotan
grater

Kamado set up:

Direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it reach a good temperature. Then place the grill on top.

PREPARATION

Now start making cajun butter. Grate the garlic clove and combine it with the cajun powder, smoked salt and butter.

Lay the langoustines flat on a cutting board and cut through the shell lengthwise with a sharp knife. Note cut only three-quarters of the length, not all the way through. Then open them butterfly-style and gently press them flat with the palm of your hand.

Season the langoustines with salt and pepper and place them on the Shichirin for 2 minutes. Then turn them on their backs for 30 seconds before placing them on a serving platter. Add the butter while they are on their backs.

Serve the langoustines with lemon, which you can also grill on the Shichirin first.

Enjoy your meal!