



MONKFISH | LEMONGRASS

GREEN ASPARAGUS | PONZU | OLD CHEESE

Ingredients:

300 gr green asparagus
300 gr monkfish
4 stalks of lemongrass
shaved old cheese
1 tbsp ponzu
handful of fresh watercress
EldurApi fire herbs
EldurApi Asian herbs or fish
herbs
EldurApi fish marinade
EldurApi vegetable seasoning

Supplies:

Kamado
baking brush
Binchotan

PREP TIME

Make and bed of Binchotan in the Shichirin, light it and leave the sliders of the Shichirin fully open.

When the coals are well hot, open the sliders by 2/3. Make sure the core temperature of the coals is around 180 °C.

PREPARATION

Cut the tips of the lemongrass diagonally. You will now make skewers from the lemongrass.

Cut the monkfish into even pieces and skewer the monkfish on the lemongrass. Skewer 2-3 pieces of fish on each lemongrass stick. You can also do this 1 day in advance if necessary, so that the fish absorbs the flavour of the lemongrass well.

Rub the skewers and asparagus with fish marinade, this will prevent the asparagus from burning and blackening and the fish from sticking to the grill. After this, sprinkle the asparagus with

Kamado set up:

Direct heat

vegetable seasoning and the fish with Asian or fish seasoning.

Grill the fish skewers and asparagus on the Shichirin, this takes about 6 to 7 minutes. You remove both ingredients from the grill once they are nicely coloured. In the meantime, you can add fire herbs for extra flavour.

Once both ingredients are nicely grilled, place them on a plate. Top with watercress, Ponzu and old cheese.

Tip

Use edible flowers and omit the monkfish. Delicious vegetarian dish!

Chunk tip

Give your dish extra flavour by adding a chunk oak to your coal fire.