



# SALAD | GRILLED PEAR

## BLUE CHEESE | PECANS

### Ingredients:

200 gr mixed lettuce  
3 pears  
50 gr pecans  
1 lemon  
2 tsp mustard  
2 tbsp apple vinegar  
4 tbsp olive oil  
165 gr Roquefort (blue cheese)  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper

### Supplies:

Shichirin  
Binchotan  
Teppanyaki plate  
grater  
whisk

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it reach a good temperature. Place the Teppanyaki plate on the Shichirin

### PREPARATION

Grate and squeeze the lemon. Make the dressing by mixing the lemon zest and juice with the mustard, vinegar, salt, pepper and olive oil with a whisk.

Cut the pears into quarters and remove the core. Drizzle the pears with olive oil, then place on the Teppanyaki plate. Roast the pear for about 1 minute per side.

Remove the Teppanyaki plate from the Shichirin and then, using the sieve, roast the pecans over the Binchotan until crispy. Do this for about 2 minutes, stirring occasionally with the sieve.

sieve

**Kamado set up:**

Direct heat

Mix the salad through the dressing and then place on a plate.  
Crumble the cheese over the salad and finish with the grilled  
pear and pecans.