



SMOKED SEA BASS

Ingredients:

- 1 large sea bass
- 2 cloves of garlic
- 1 fennel
- ½ lemon sliced
- handful of parsley
- YAKINIKU Japanese Smoked Salt
- YAKINIKU Japanese Szechuan Pepper
- 1 dash of olive oil

Supplies:

- Kamado pro set
- BBQ Flavour smoking board
- beech

Kamado set up:

- Indirect heat

PREP TIME

Start by soaking the smoking board in water (or water and wine 50/50) for one hour.

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200 °C. For this recipe, work with indirect heat. Place the pro set and put the heat shield on the lower level and the standard grid in the Kamado on the upper level.

PREPARATION

Then slice the fish on both sides against curling over during grilling.

Mix the garlic cloves, fennel, lemon, parsley, Japanese Smoked Salt and Japanese Szechuan Pepper well together and stuff into the belly of the sea bass. Keep a little lemon and parsley behind for garnish.

Coat the plank with olive oil and grill briefly until the plank is

very lightly charred. Then turn the plank over and put the sea bass on top. Finally, sprinkle the sea bass with Japanese Smoked Salt and Japanese Szechuan Pepper. Grill with indirect heat for 25 minutes at 200°C.

Finish the fish with the lemon and parsley.