

Prawn skewers in BBQ coating

Experience summer on your plate with these juicy barbecue skewers marinated in an aromatic, homemade BBQ coating. This recipe combines fresh ingredients such as prawns, crunchy vegetables and a pinch of chili to create an unforgettable taste experience.

Zutaten
3 Portionen

Ingredients skewers
6 Organic prawns
1 small king oyster mushroom
3 Cherry tomatoes
6 Bell pepper pieces
Byodo sea salt
1 EL Byodo Roast Olive Mediterranean
Ingredients BBQ varnish
0.5 TL Sugar, brown
80 ml Organic cola
1 Splash Byodo Apple Balsam
Melange Noir pepper
4 EL Byodo Barbecue Sauce
Chili flakes
1 EL Butter
1 EL Byodo extra virgin olive oil, from Italy

Zubereitung

Preparation of skewers:

Peel and devein the prawns and cut the vegetables into even pieces. Heat a grill pan or grill to a high temperature and in the meantime, thread the prawns, mushrooms, tomatoes and peppers onto skewers and season lightly with salt. Then grill the skewers.

Preparation BBQ varnish:

During the cooking time, cook the ingredients for the BBQ lacquer into a thick lacquer. First caramelize the brown sugar in a pan and deglaze with cola, add a pinch of pepper and leave to reduce. Now deglaze with Byodo Barbecue Sauce, add a little chili and stir to thicken. When about half of the sauce has reduced, remove from the heat and stir in the butter and finally the olive oil.

Gradually brush the hot skewers with the sauce on all sides. A total of approx. 60 ml is enough for 3 skewers. Repeat this several times until a lacquer skin forms.

Season to taste with sea salt and pepper just before serving.

The leftover BBQ varnish can be stored in a screw-top jar in the fridge and reused.