

ONIGARA CRAWFISH – Japan (10 portions)

Ingredients

30 red crawfish
40 ml soya sauce
40 ml mirin sauce
sansho

Equipment

Bowl
10 skewer
ErreGrill

Method

Cut crawfishes' head and legs, wash and dry them, then cut the crustacean along the back.

Spit 3 crawfishes for each skewer and preheat the ErreMix oven with the ErreGrill insert in the cooking chamber in convection mode at 220°C. Mix the soya sauce with the mirin sauce. Lay the skewers on the grid for circa 2 minutes until they get the distinguished mark, then marinate them and finish the cooking. Serve immediately.

