Yakitori (chicken skewers with sauce)



Consejo del chef

Serve with the sauce, some lime slices, and garnish with sesame seeds and the sliced stem of the spring onion.

Raciones para 2

- ❑ For the sauce:
- ❑ Olive oil
- ❑ **3** Cloves of garlic
- ❑ **1** Pear
- ❑ **2** Tablespoons of brown sugar
- ❑ **1** Tablespoon of sesame oil
- ❑ **1** Tablespoon of Korean pepper paste (Gochujang)
- ❑ **2 gr** Fresh ginger
- ❑ **80 ml** Soy sauce
- ❑ Black pepper
- ❑ For the skewers and garnish:
- ❑ **2** Pork loins
- ❑ Salt
- ❑ Black pepper
- ❑ **2** Red peppers
- ❑ **2** Green peppers
- ❑ **2** Yellow peppers
- ❑ Extra virgin olive oil
- ❑ Sesame seeds
- ❑ Spring onion stem
- ❑ **1** Lime

1. For the sauce, chop the garlic finely and peel the pear. Cook the garlic with some oil in a saucepan on the barbecue's side burner.
2. When cooked, add the grated pear and sugar, and caramelize.
3. Then, put the rest of the ingredients in and set it over low heat for 5 minutes until it thickens.
4. Meanwhile, prepare the skewers. To cook them evenly, clean and dice into similar sizes the loins and peppers.
5. Add salt and pepper and stab with the skewers together with the pepper dices, one by one. Brush with oil and cook on both sides on high heat on the grill until cooked through.

Chef's Notes

https://cookinglovers.teka.com/en/receta/brocheta-de-pollo-con-salsa-japonesa-yakitori/