

# Yianni Passaris & Bowyo Ping Pong Restaurant

## Grilled Chicken & Wagyu Beef Souvlakia



## Ingredients

### MEAT

- 500g Wagyu Sirloin, cut into 3cm cubes
- 500g Chicken thigh cut into 3cm cubes
- Sea salt, to taste

### DIPPING SAUCE - NAM PLA PRIK

- 3 tbs fish sauce
- 2 limes, juiced
- 2 birds eye chili, finely sliced, seeds in\*
- 2tsp caster sugar

### GARNISHES

- Bunch of Mint
- Bunch of Coriander
- Bunch of Thai basil
- 3 carrots, julienne
- 1 cucumber cut into 5cm sticks
- 4 baby cos lettuces, leaves separated
- 10-20 betel leaves if you can find at an asian grocer.
- Handful of eschallot sticks
- 1/2 cup fried shallot
- 1/2 cup fried garlic
- 1/4 cup peanuts
- A few French baguettes if you like.

## Equipment

- Everdure cube
- Everdure coal
- Gasmate portable stove
- Chimey
- Tongs

## Tips

- If there are kids I love to have a few French baguettes handy so I can make them sandwiches with the same ingredients.
- Like it more spicy have some Togarashi seasoning.
- I love to always carry kewpie mayo and sriracha sauce on me when I do bbq's.

## Method

1. Start by getting your BBQ roaring hot. I love the Everdure cube bbq and the Everdure coal as it's easy to light and has great smoke flavour.
2. While BBQ is heating, make the dipping sauce by combining the fish sauce, lime, chili and sugar in a small bowl, stirring well to dissolve the sugar. Be sure to taste to ensure you have a balanced sauce.
3. Season both the steak and the chicken skewers well with sea salt. place 3-4 pieces of meat on each stick. You can use bamboo or metal sticks.
4. Grill the beef skewers first, getting nicely charred and turning frequently. Cook to your liking. Remove from the heat and allow to rest. Then start on the chicken skewers.
5. Serve the skewers with a big platter of the garnishes along with garnishes & dipping sauce.