



Grilled Short Loin Skewers with Ajvar

🕒 50–60 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the skewers

250 g	Short loin
150 g	Green asparagus
1 tsp.	♦ Steak Seasoning Salt
1 pinch	♦ Pepper Black, Whole

For the ajvar

250 g	Red pointed pepper
1 piece	Eggplant
1 piece	Yellow onion
2 piece	Garlic cloves
2 tbsp.	Olive oil
1 tbsp.	White wine vinegar
1 pinch	♦ Paprika, Smoked
1 pinch	♦ Chili Hot
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

- 1 Place the wooden skewers in water for around 30 minutes. Dice the short loin. Wash the asparagus and cut into 3-cm pieces.
- 2 To make the ajvar: Brush the pointed pepper with some oil. Peel the onion and cut into wedges. Peel the garlic and cut into pieces. Halve the eggplant, use a sharp knife to make small incisions in the cut side and sprinkle on some salt. Allow the eggplant to infuse for 15 minutes.
- 3 Grill the pointed pepper on both sides on a high heat until the skin blisters and/or blackens slightly. Remove from the grill, add to a bowl, cover with plastic wrap and leave to cool for around 20 minutes. Then remove the skin, stalk and core and cut into pieces.
- 4 Place the eggplant cut side down on the grill (turning once during the cooking time) and grill under a low heat (on the edge of the grill if required) for around 5–10 minutes until the flesh of the eggplant has softened.
- 5 Use a spoon to scrape out the flesh of the eggplant. Heat 1 tbsp. of olive oil in a small pan, fry the onion and garlic and add the flesh of the eggplant and the bell pepper. Add the smoked paprika, Hot Chili with Sea Salt and vinegar.
- 6 Quickly bring the ajvar to the boil and season to taste with sea salt. Then pour into rinsed clean jars and tightly seal. Keep in the fridge for 2 to 4 weeks.
- 7 Place the sirloin and asparagus pieces on the skewers in an alternating pattern. Rub the skewers thoroughly with the steak seasoning salt and a pinch of ground pepper. Grill the skewers until the meat is cooked.

