

Grilled Short Loin Skewers with Ajvar

50–60 Min

Preparation

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.

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