DIRECT · EASY

Charred Wild Green Asparagus on the Kamado

Wild green asparagus seared over direct fire, tender with a crisp bite, optionally wrapped in jamón serrano and finished with extra-virgin olive oil, lemon zest and flaky salt. The easiest spring starter.



PREP	COOK	SERVINGS	TEMPERATURE
10 min	8 min	4	240 °C

Ingredients

- **500 g** wild green asparagus
- **8 ud** slices of jamón serrano (optional)
- **2 pizca** flaky sea salt
- **1 ud** garlic clove
- **3 cda** extra-virgin olive oil
- **1 ud** lemon (for zest)
- **1 cdita** freshly ground black pepper
- **30 g** aged cheese for grating (optional)

Method

1 BUILD THE FIRE

Light the kamado and settle it at direct heat, 230-250 °C with the grate in place. Keep the lid closed for a few minutes so the ceramic loads up with heat; open the vents just enough for a clean fire with no flare-ups.

2 TRIM THE SPEARS

Snap off the woody base: bend each spear and it breaks exactly where it should. If they are thick, lightly peel the bottom 3-4 cm with a peeler. Pat them dry so they char instead of steaming.

3 DRESS THEM

Put the asparagus in a dish, drizzle with the olive oil, add the crushed garlic, salt and pepper, and toss with your hands until evenly coated. If you are going to use ham, hold the salt for now.

4 WRAP IN HAM

Optional: gather the asparagus into bundles of 3-4 and wrap each one in a spiral of jamón serrano, leaving the tips exposed. The slice holds the bundle together and crisps up over the coals.

5 ONTO THE GRILL

Lay the spears across the bars (or in a grilling basket) and char for 5-7 minutes, rolling them every minute and a half. They are ready when they show toasted marks, give slightly when pressed yet keep a crisp bite.

6 FINISH AND SERVE

Move the asparagus to a board, drizzle with raw olive oil and scatter over the lemon zest, flaky salt and, if you like, a little grated aged cheese. Serve hot, as a starter or a side.

Editor's tips

- To know where to cut, bend the spear: it snaps exactly where the woody fibre ends. That way you waste none of the tender part.
- Thin spears slip between the bars: grill them across the grate or use a grilling basket to turn them all at once without losing any.
- If you wrap them in jamón serrano, under-salt: the ham brings salt and, as it toasts, turns crisp and perfumes the asparagus.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is the reference kamado for this recipe: its thick ceramic wall holds the direct fire in the 230-250 °C band that wild asparagus wants, sealing its natural sugars without drying it out. The Large grate gives plenty of room to char 500 g of spears (or several ham-wrapped bundles) in one go, and its fine air control prevents the flare-ups that would scorch such slender vegetables.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Weber Deluxe Grilling Basket Large Stainless Steel (35×30 cm)

Thin wild asparagus slip between the grate bars; this stainless-steel Weber grilling basket fixes that at the root. Its walls keep the spears together and let you flip them all in one motion, without losing any or chasing them with tongs. At 35×30 cm it holds the recipe's 500 g and lets the coals mark them from below while the kamado's heat wraps them from above.

mikamado.es/en/accesorios/weber-cesta-asar-deluxe-grande

Rösle Curved Barbecue Tongs

Turning the spears one by one and placing the ham bundles without breaking them takes precision, and these Rösle curved tongs deliver it: the angled tip grips thin, slippery pieces right at grate level while the long handle keeps your hand away from the direct fire's heat. They are the natural tool for flipping the asparagus every minute and a half without dismantling the basket.

mikamado.es/en/accesorios/rosle-pinzas-barbacoa-curvadas

Full recipe at: mikamado.es/en/recetas/esparragos-trigueros-brasa-kamado

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