DIRECT · EASY

Griddled cuttlefish on the kamado with black garlic alioli

Fresh cuttlefish butterflied open, seared on a 260°C cast-iron griddle until golden, finished with garlic, parsley and a dark black-garlic alioli. Eight minutes of cooking, zero mystery.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	8 min	4	260 °C

Ingredients

- **2 ud** large fresh cuttlefish (about 600-700 g each, cleaned)
- **3 dientes** fresh white garlic cloves (for the garlic-parsley mince)
- **5 dientes** fermented black garlic cloves (for the alioli)
- **1 cdita** freshly squeezed lemon juice (for the alioli)
- **1 ud** lemon, cut into wedges (to serve)
- **4 cda** extra-virgin olive oil (half for the griddle, half for the alioli)
- **1 manojo** fresh parsley, leaves only, finely chopped
- **120 ml** mild olive oil to build the alioli (arbequina or a low-bitterness EVOO)
- **1 pizca** flaky sea salt, Maldon-style (to finish)

Method

1 BUTTERFLY AND DRY THE CUTTLEFISH

If you buy it whole, remove the cuttlebone, the guts and the dark skin, and butterfly it open along the inside face. If it comes cleaned, just open it. Dry it thoroughly with paper on both faces: surface water is the enemy of browning. Hold it uncovered in the fridge while you light the kamado.

2 BUILD THE BLACK GARLIC ALIOLI

Pound the 5 black garlic cloves in a mortar with a pinch of salt to a smooth paste. Add the mild oil in the thinnest stream, working in circles without stopping: the black garlic's starch emulsifies the oil with no egg. When it thickens, adjust with the lemon juice. If it splits, restart with half a spoon of paste and stream again.

3 LIGHT THE KAMADO AND HEAT THE GRIDDLE

Light for direct heat, no deflector, vents open. Set the cast-iron griddle on the grate once the dome clears 220°C and leave it 8-10 minutes: we want the surface at 260°C, not the dome. With an infrared gun, point at the centre of the griddle; it should clear 250°C before the cuttlefish goes on.

4 SEAR THE INSIDE FACE

Brush the cuttlefish with a thin film of EVOO (not the griddle, so it won't smoke). Lay it inside-face down and don't touch it for 3-4 minutes: it will curl slightly, that's normal. Press gently with the spatula for the first 20 seconds to force contact and an even sear. You'll watch the edge turn from translucent to opaque white.

5 FLIP AND FINISH WITH GARLIC AND PARSLEY

Flip with the spatula and cook the outside face 2-3 minutes. In the last minute scatter the white garlic and parsley mince on top; at 260°C the garlic golds in seconds, so keep it moving so it doesn't burn. The cuttlefish is done when the flesh has turned from translucent to opaque white and gives to pressure with a firm spring-back. Don't chase a probe number: with a piece this thin over high heat, time and touch are what matter.

6 REST AND SERVE

Move the cuttlefish to a board and let it rest 2 minutes: the juices set and the fibre relaxes. Slice into wide strips on the bias, flaky salt on top, a lemon wedge alongside and the black garlic alioli in a separate bowl for dipping. Serve hot; griddled cuttlefish loses its charm lukewarm.

Editor's tips

- Don't salt the cuttlefish before searing: salt draws out water and steals your browning. Season with flaky salt right at serving, over the crust you've already built.
- If you only have small cuttlefish, don't butterfly them: griddle them whole but drop to 2 minutes a side. The thinner the piece, the less time and the higher the risk of overcooking.
- The black garlic alioli is better made 1-2 hours ahead: it rests, the flavours settle and it binds even tighter. Cover it at room temperature, not in the fridge, or it'll stiffen.

Gear for this recipe

Kamado Joe Classic II 18"

The Classic II is the ideal size for a cast-iron griddle over direct heat at 260 °C for 4.

mikamado.es/en/kamados/kamado-joe-classic-ii

Kamado Joe Big Block XL lump charcoal 9.1 kg

Lump that quickly reaches the 260 °C of a red-hot griddle.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Kamado Joe Half Moon Reversible Cast Iron Griddle (Classic)

Reversible cast-iron griddle to sear the butterflied cuttlefish and brown it at 260 °C.

mikamado.es/en/accesorios/kamado-joe-half-moon-griddle-classic

Ooni Digital Infrared Pizza Oven Thermometer

Confirm the griddle is at 260 °C before laying the cuttlefish down.

mikamado.es/en/accesorios/ooni-termometro-infrarrojo

Weber Precision Grill Spatula (6769)

mikamado.es/en/accesorios/weber-espatula-precision

Full recipe at: mikamado.es/en/recetas/sepia-a-la-plancha-kamado-alioli

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