KIKKOMAN

Marinated BBQ Asparagus

Total time **45 mins**

Nutritional facts (per portion):
2,710 kJ / 647 kcal

INGREDIENTS

4 portion(s)

1 kg	green asparagus (approx. 24 sticks)
1 tbsp	butter
1 pinch	of sugar
10 tbsp	Kikkoman Stir-fry Sauce
	terragon leaves
3 tbsp	walnut oil
8 slices	of raw ham
8 slices	of semi-soft slicing cheese

For the mayonnaise:

1	egg yolk
2 tsp	mustard
1 tsp	sugar
1 tbsp	vinegar
125 ml	vegetable oil
3.5 tbsp	Kikkoman Stir-fry Sauce

PREPARATION

Step 1

Wash the asparagus and peel the bottom third. Bring 1.5 litres of water, butter, sugar and 3 tbsp. Kikkoman Stir-fry sauce to the boil. Cook the asparagus in it for approx. 10 minutes and then drain. Stir together the remaining Kikkoman Stir-fry sauce, tarragon and walnut oil and combine with the asparagus. Wrap three sticks of asparagus in a layer of cheese and then a layer of ham. Place on an aluminium tray and cook on the barbecue for approx. 5-10 minutes.

Step 2

To make the mayonnaise, whisk the egg yolk, mustard, sugar and vinegar until thick and creamy. Slowly add the oil, stirring continuously, and season with Kikkoman Stir-fry sauce. Serve the asparagus rolls with the mayonnaise.