

Marinated BBQ Asparagus

Total time 45 mins

Nutritional facts (per portion):

2710 kJ / 647 kcal

INGREDIENTS

4 portion(s)

1 kg green asparagus (approx.

24 sticks)

1 tbsp butter1 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:

egg yolk
tsp mustard
tsp sugar
tbsp vinegar
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.