KIKKOMAN

Roasted Asparagus with Ponzu Mayo & Teriyaki Glaze

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

INGREDIENTS

4 portion(s)

100 ml	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
3 tbsp	sugar
100 g	mayonnaise
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
1 tsp	lime zest
4 tbsp	pine nuts
1.5 kg	white asparagus, peeled & woody ends trimmed
2 tbsp	sunflower oil
1 tbsp	maple syrup
	Salt, Pepper
1 handful	red radish sprouts

PREPARATION

Step 1

100 ml Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **3 tbsp** sugar

Add the teriyaki sauce and sugar to a small saucepan and bring to a boil, then reduce the heat to medium. Let it simmer, stirring occasionally. You want to reduce the sauce by about one-third to a half. This should take approximately 5 to 8 minutes. Put into a squeeze bottle and let it cool down in the fridge.

Step 2

100 g mayonnaise - **2 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **1 tsp** lime zest

Mix the ingredients together and put into a squeeze bottle. Set aside for later.

Step 3

4 tbsp pine nuts

Put the pine nuts in a pan and roast until golden brown.

Step 4

1.5 kg white asparagus - **2 tbsp** sunflower oil - **1 tbsp** maple syrup - Salt, Pepper

Preheat your oven to 200°C. In the meantime, put the peeled asparagus on a baking sheet with parchment paper and toss with the oil, honey, salt, and pepper. Roast in the oven for 10 minutes, then carefully rotate the spears and continue roasting for another 5–8 minutes. Then remove from the oven.

Step 5

Place the roasted asparagus on a plate and top with both your sauces, pine nuts and red radish

sprouts. Enjoy immediately.