

Spring Salad with Basil-Goma Dressing

Total time **40 mins** 15 mins preparation time 25 mins cooking time

INGREDIENTS

4 portion(s)

4 tbsp	white sesame seeds
4 tbsp	mayonnaise
2 tsp	rice vinegar
3 tsp	sugar
2 tsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tsp	<u>Kikkoman Toasted Sesame Oil</u>
0.5 bunch	basil
300 g	young potatoes
1 tbsp	olive oil
500 g	green asparagus, woody ends trimmed
100 g	sugar snap peas
1	red onion
150 g	radish
1	fennel
1	avocado
0.5 bunch	fresh mint, plucked
0.5 bunch	dill, roughly chopped
30 g	pomegranate seeds

PREPARATION

Step 1

4 tbsp white sesame seeds - **4 tbsp** mayonnaise - **2 tsp** rice vinegar - **3 tsp** sugar - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** Kikkoman Toasted Sesame Oil - **0.5 bunch** basil

Add sesame seeds to a large dry pan. Toast over medium-high heat until fragrant and slightly golden. Shake regularly and remove immediately to prevent burning.

Then grind the toasted seeds using a mortar and pestle until you have a fine powder. Use an immersion blender to mix all the other ingredients until the basil is completely emulsified. To finish, mix all together and put aside for later.

Step 2

300 g young potatoes

Cook the potatoes in salted water and cut into quarters afterwards.

Step 3

1 tbsp olive oil - **500 g** green asparagus, woody ends trimmed

Toss the asparagus in a bit of oil. Grill until it has nice char marks but remains crunchy. Slice then into bite-sized pieces.

Step 4

100 g sugar snap peas - **1** red onion - **150 g** radish - **1** fennel - **1** avocado

Slice the sugar snap peas, radishes and red onion into paper-thin rounds and use a vegetable slicer to cut the fennel. Then cube the avocado.

Step 5

Place the charred asparagus and potatoes in a

large bowl. Add the sliced sugar snap peas, radishes, red onion, and the cubed avocado. Pour your dressing over the vegetables and then gently fold in the fresh mint and dill. Sprinkle the pomegranate seeds on top, and enjoy straight away to keep all those textures alive.