



COOKING PASSION SINCE 1877

ASIAN-STYLE FRIED GINGER-ASPARAGUS



4 Servings

INGREDIENTS

1.2 kg green asparagus
2 young garlic cloves, chopped
4 cm freshly chopped ginger
60 gr **butter**
1 tbsp neutral oil
1 tbsp **sesame oil** (toasted)
2 tbsp **oyster sauce**
2 tbsp **soy sauce**
1 tbsp toasted **sesame seeds**
1 tbsp finely chopped coriander leaves
1 finely chopped red chili
Salt & freshly ground sichuan pepper

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Wash the asparagus, peel the lower third and cut off woody ends. Place chopped garlic, ginger, butter and oil into a pan and sauté. Add asparagus, increase heat level and stir while frying for 3-4 minutes.

Add sesame oil, oyster- and soy sauce to the asparagus pieces and test if the asparagus pieces are soft enough. If not, continue sautéing at medium heat.

Garnish with coriander and chili, and season with salt and pepper to your liking. Goes well with steamed basmati rice.

