

Stir-Fried Asparagus

with Ginger and Ebiko



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Ingredients:

- Asparagus (sliced) 200gm
- Ginger (chopped) 1 tsp
- Garlic (chopped) 2 gm
- Chicken stock 20cc
- Corn flour 10gm
- Ebiko (Japanese shrimp roe) 10gm
- Seasoning (salt/pepper) to taste
- Sesame oil 1 tbsp



Serving Size: 2 pax

Method of cooking:

- Heat up a wok or pan
- Add sesame oil, chopped garlic and ginger, stir fry till ingredients turn light brown
- Add in asparagus and chicken stock
- Continue stir frying till the asparagus is fully cooked
- Mix in corn starch to thicken the sauce
- Toss in ebiko prior to serving
- Serve

Tips

- Always toss in the ebiko just before serving the dish to avoid over cooking the ebiko

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