

California Asparagus Commission
Foodservice Recipe Contest – Grand Prize

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**JAPANESE PANKO TEMPURA CALIFORNIA ASPARAGUS, AVOCADO
AND PEPPERCRESS SALAD WITH SWEET GINGER VINAIGRETTE**

YIELD: 12 SERVINGS

INGREDIENTS

WEIGHTS/MEASURES

Vinaigrette

Yellow teardrop tomatoes	1 pound 6 ounces (2 pints)
Drained Japanese pickled ginger	5 ounces (2/3 cup)
Natural rice vinegar	1/3 cup
Asian (toasted) sesame oil	1 tablespoon + 2 teaspoons
Soy sauce	1-1/2 tablespoons

Asparagus

Cornstarch	10 ounces (2-1/2 cups)
Rice flour	15 ounces (2-1/2 cups)
Ice cold water	2-1/2 cups
Powdered Chinese five spice powder	1 tablespoon
Wasabi powder	1/4 cup
Large* California Asparagus, trimmed	60 spears
Japanese panko bread crumbs	13 ounces (3 cups)

Garnishes

Red tomato slices	As needed for garnish
Peppercress	As needed for garnish
Hass avocados	4 (8 to 10 ounces each)
Yellow teardrop tomatoes, halved	As needed for garnish
Sesame seeds, toasted	As needed for garnish

* Large asparagus measures not less than 7/16 of an inch in diameter at its base.

METHOD

1. To make vinaigrette, in a blender process tomatoes and remaining ingredients until as smooth possible. Reserve.
2. To make batter, whisk together cornstarch and remaining ingredients; reserve.

PER ORDER

Spread 1/4 cup of the reserved vinaigrette on the right side of oblong plate; top with a couple of slices red tomato. Arrange a handful of peppercress to the left of the of the sauce; reserve. Dredge 5 asparagus spears in reserved batter, then coat with bread crumbs. Deep fry at 350°F until golden brown, about 1 minute, then drain on toweling. Sprinkle lightly with salt. Arrange spears over the vinaigrette. Garnish with 1/3 avocado, sliced, and halves of yellow pear tomatoes, then sprinkle lightly with sesame seeds.