



BROCCOLINI WITH SESAME DRESSING

Serves 8 as a side

400g Broccolini (thin long broccoli spears)

For the dressing:

2 ½ tbsp sesame seeds

3 tbsp tahini

2 tbsp mirin

2 tbsp Japanese rice vinegar (or white wine vinegar)

1 ½ tbsp vegetable oil

1 ½ tbsp sesame oil

1 tbsp sugar

1 ½ tbsp soy sauce

1 tsp Dijon mustard

a pinch of garlic powder (optional)

a pinch of dashi powder (optional)

a pinch of white pepper

Cook the broccolini in a steam oven at 100°C for 5 minutes.

Meanwhile, prepare the sesame dressing: toast the sesame seeds in a dry frying pan. Transfer into a mortar and pestle and grind to a coarse powder.

Mix the sesame powder with all the remaining ingredients. You can add some water for a more runny dressing.

Serve the broccolini drizzled with sesame dressing.

www.anneskitchen.co.uk

