



Grilled asparagus salad

Gaggenau Appliance:
Preparation Time: 10 minutes
Cooking Time:
Serves: 4

Ingredients

3 bunches asparagus, trimmed
5 tablespoons olive oil
Salt, pepper
½ large buffalo mozzarella ball,
torn into chunks
1 shallot, finely sliced
2 tablespoons plain Greek yoghurt
½ bunch basil leaves, torn
2 teaspoons aged balsamic
10–12 ripe cherry tomatoes on the vine

Method

1. In a small bowl, combine the mozzarella, yoghurt, onion and 3 tablespoons of olive oil. Season with salt and pepper. Set aside. 2. Place the trimmed asparagus on a flat plate and drizzle with 2 tablespoons of olive oil. Season with salt and pepper. 3. Preheat the Teppan Yaki cooktop or electric grill cooktop to a high heat and cook the asparagus for 2 minutes each side, then place on a serving platter. If using the Teppan Yaki or Griddle plate accessory, heat the accessory plate to a high temperature and follow the same cooking instructions. 4. Pour the mozzarella mix over the hot asparagus and garnish with torn basil leaves. Drizzle with balsamic and olive oil then top with the cherry tomatoes on the vine.