

Asian Marinade, Wasabi Aioli and Spicy Slaw



INGREDIENTS

For the Wasabi Aioli:

- 1/2 c Wasabi powder
- 1/4 c Water
- 4 Egg Yolks
- 1 oz Ginger, microplaned
- 1 Garlic Clove, micoplaned
- 1/2 c Sesame oil
- 2 3/4 c Salad oil

For the Asian Marinade:

- 3 cloves Garlic, microplaned
- 1 oz Ginger, microplaned
- 1 bunch Cilantro, fine chopped
- 1 1/2 c Soy sauce
- 2 c Hoisin
- 2 c Sweet chili thai
- 1/2 c Rice wine vinegar
- 2 tbsp Kecap manis
- 1 tsp Black pepper
- 1/4 c Sesame oil

For the Asian Slaw

- 1/2 c Napa Cabbage
- 1/4 c Carrots, julienne
- 1/4 c Cilantro, picked
- 1/8 c Green onion, bias cut
- 2 tsp Toasted black sesame seed
- 3 tbsp Salmon marinade

DIRECTIONS

For the Wasabi Aioli:

Mix together wasabo powder and water. Combine this, egg yolks, ginger, and garlic in a food processor. Slowly emulsify oil into food processor, add a little water if too thick. S&P to taste.

For the Asian Salmon Marinade:

Whisk all ingredients in large bowl.

For the Asian Slaw:

Combine all ingredients together.

specialty of:
Executive Chef Jayson Eggers

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