



Tempura Asparagus with Honey Mustard Aioli and a Soy Vinaigrette

Starters

Prep Time: 30 minutes **Cook Time:** 5 minutes **Total Time:** 35 minutes **Difficulty:** Medium **Servings:** 2-4

INGREDIENTS

Tempura Asparagus

- 8-10 asparagus stocks
- 1 cup of all-purpose flour
- 2 tablespoons of cornstarch
- 3/4 cup of club soda
- 1/2 teaspoon of kosher salt
- 1 egg, beaten
- Oil for frying (canola or safflower, preferred)
- Chives for garnish (optional)

Soy Vinaigrette

- 1 clove of garlic, finely minced
- 1/2 small shallot, finely chopped
- 2 teaspoons of Dijon mustard
- 2 tablespoons of sherry vinegar
- 1 tablespoons of white vinegar
- 1/4 cup of canola oil
- 1/8 cup of olive oil
- 1 tablespoon of low-sodium soy sauce
- 1/4 teaspoon of kosher salt

Honey Mustard Aioli

- 1/2 cup of mayonnaise
- 1 tablespoon of stone ground mustard
- 1 teaspoon of honey
- 1 cloves of garlic, finely minced
- 1/4 teaspoon of salt
- 1/8 teaspoon of pepper

DIRECTIONS

This dish is inspired by the asparagus appetizer at [North Harbor Club](#) in Davidson, NC. Let's start with the sauces first since the tempura batter needs to be kept cold.

Soy Vinaigrette

Whisk all ingredients in a bowl until emulsified. Place in a squeeze bottle for easy mixing and plating. Store on the counter.

**Honey Mustard Aioli **

Combine all ingredients in a bowl and whisk until fully mixed. Refrigerate the mixture and transfer it to a squeeze bottle for easy dispensing and plating.

Tempura Batter

In a bowl, mix together the flour, cornstarch, and salt. Add the egg and pour in some of the club soda. Start whisking until everything is combined. Gradually add more club soda while continuing to whisk. You should end up with a smooth and silky batter. Refrigerate the batter until you are ready to fry.

To prepare asparagus for frying, cut off the white portion of the stalks, rinse them under cold water and pat them dry. Next, heat a cast iron pan or deep saucepan to 375°F with 3/4" to 1" of frying oil. Pour the batter into a rectangular container that will allow the coating of the asparagus. One at a time, dip the asparagus into the batter, making sure it's fully coated, and place it into the hot oil. You may have to fry in batches depending on the size of your pan and asparagus. Fry for about 2 minutes - they should be a light golden brown. Remove the fried asparagus from the hot oil and place them on paper towels to drain. Finally, sprinkle them lightly with salt.

Plating

You can serve this dish however you like. You can use the two sauces for dipping on the side, mix them together, or any other way you prefer. My personal recommendation is to start by placing a layer of honey mustard aioli on the plate, then stacking the asparagus in a 'Lincoln Logs' style. After that, drizzle the soy vinaigrette over the asparagus and plate. Finally, garnish with some chopped chives and serve.

NOTES

This dish can also be served with ponzu sauce in place of the vinaigrette and aioli.

Note: I call for club soda, but any plain seltzer water will do. In fact, I use Pellegrino in this recipe.