



Aspara-Enoki Ume Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Asparagus - thin ones
2. Enoki Mushrooms
3. Bacon or really thinly sliced pork (shabu-shabu style)
4. Ume-shiso*secret ingredient*

Instructions

1. Cut aspara & enoki to roughly the same length as the pork slice
2. Pan-fry aspara till 90% cooked
3. Smash ume-shiso and smear it generously on one end of the pork slice
4. top it up with aspara & enoki and roll it all!
5. Pan-fry the rolls
6. Voila!

Tip 1: You can add a bit of tubed ume-shiso paste if you don't have enough umes.

Tip 2: If you're using bacon, don't add the ume-shiso paste as it will be way too salty.

Tip 3: This makes a delightful appetizer especially when nobody expects to taste the tangy ume-shiso when you bite into the roll. :)