

# SUSHI-SAN®

## CHARRED BROCCOLINI GOMA-AE & SESAME DRESSING RECIPE

*Yield: 4 Servings*

### INGREDIENTS FOR SESAME DRESSING

- 2 egg yolks
- ¼ cup unseasoned rice vinegar
- ¼ cup dark brown sugar
- ⅓ cup soy sauce
- ¼ cup fried garlic (*can be found at any Asian market*)
- ¼ cup toasted white sesame seeds
- ¾ cup vegetable/canola oil
- ¼ cup sesame oil

### INGREDIENTS FOR CHARRED BROCCOLINI GOMA-AE

- 2 bunches of broccolini
- 2 Tbsp. neutral oil (*chef recommends canola*)
- 1 cup Sesame Dressing
- salt, to taste
- lemon, cut into wedges

### METHOD FOR SESAME DRESSING

1. To a blender, add egg yolks, rice vinegar, brown sugar, soy sauce, and fried garlic. Blend on a medium speed until well combined.
2. Combine vegetable or canola oil and sesame oil in a small bowl.
3. While the blender is running on medium speed, slowly pour in the oil.
4. Label, date, and refrigerate for up to 6 days.

### METHOD FOR CHARRED BROCCOLINI GOMA-AE

1. Preheat the grill to medium-high heat.
2. Prepare the broccolini by trimming the bottom ½ inch from the stems.
3. In a mixing bowl, lightly toss the broccolini with a small amount of oil and a pinch of salt, ensuring each piece is coated but avoiding excess oil to prevent flare-ups on the grill.



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4. Carefully lay the broccolini on the grill grates, ensuring they are spread out to promote even cooking.
5. Grill the broccolini until it is lightly charred and still al dente, approximately 5 minutes. Rotate or turn the broccolini as needed to prevent excessive charring.
6. Once cooked to perfection, you can serve the broccolini hot off the grill, drizzled with sesame dressing, alongside with lemon wedges.
7. For a chilled option, allow the grilled broccolini to cool, then toss it with sesame dressing to create a flavorful cold salad.

