

BBQ Kestrel Potato, Asparagus and Rocket Salad with Roast Garlic Aioli

Ingredients (for 4):

400g Kestrel Potatoes
1 Bunch Asparagus
4 Shallots (thinly sliced on an angle)
100g Rocket leaves
50ml Olive Oil
Pinch Salt & Pepper

Aioli:

100ml Olive oil
2 clove Roasted Garlic (Baked in oven
or BBQ)
25ml White Wine Vinegar
½ tsp Mustard
1 Egg yolk
Salt & Pepper

Equipment:

BBQ or Oven
Flat top or grill plates
Food processor
Chopping Board
Chef's Knife
Mixing Bowl
BBQ Tongs

Method:

1. Prepare dressing by combining egg yolk, vinegar, mustard and roasted garlic (bake whole in the oven for 25mins on 180°C then peel) in food processor.
2. Gradually add oil to mix and season to finish.
3. Blanch the asparagus then set aside.
4. Slice Kestrel Potatoes to 5mm in thickness and season with Salt & Pepper and Olive oil.
5. Grill Potatoes for about 3 minutes each side till cooked.
6. Add to a bowl with sliced shallots, blanched asparagus, spinach leaves and Aioli. Mix to dress.
7. Serve at once with Veal fillet.