

# CLARKE



## Blistered Edamame with Aji Amarillo Lemon Aioli & Spring Herbs

*Wolf Convection Steam Oven + Wok Finish*

**Serves:** 4–6 | **Prep Time:** 10 minutes | **Cook Time:** 8 minutes | **Skill Level:** Easy

### Ingredients

#### Edamame

- 1 pound edamame in pods
- 1 tablespoon olive oil
- 1 garlic clove, minced
- Zest of 1 lemon
- Kosher salt, to taste

#### Aji Amarillo Lemon Aioli

- ½ cup mayonnaise
- 1 tablespoon aji amarillo paste
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1 small garlic clove, grated
- Kosher salt, to taste

#### To Finish

- 2 tablespoons chopped mint
- 2 tablespoons sliced chives
- ¼ cup pea shoots
- 1 tablespoon toasted sesame seeds

### Instructions

1. Preheat the Convection Steam Oven to **Steam Mode 210°F**.
2. Place the edamame in a perforated pan and steam for **6 to 8 minutes**, until tender and bright green.

3. While the edamame cooks, whisk together the mayonnaise, aji amarillo, lemon zest, lemon juice, grated garlic, and a pinch of salt until smooth.
4. Heat the olive oil in a wok or sauté pan over medium heat. Add the minced garlic and cook for about **30 seconds**, just until fragrant.
5. Add the steamed edamame, lemon zest, and a pinch of salt. Toss briefly to coat.
6. Spread the aioli onto a serving platter, spoon the warm edamame over the top, and finish with mint, chives, pea shoots, and toasted sesame seeds.

### **Chef Tip**

Steam cooking preserves the color and sweetness of the edamame far better than boiling, which makes this first course feel brighter and fresher.