

Aubergine piccata with spicy ponzu dressing

Total time **50 mins** 30 mins preparation time 20 mins cooking time 30 mins waiting time

INGREDIENTS

10 portion(s)

For the aubergines:

1.5 kg	aubergines, sliced (approx. 1 cm thick)
20 g	salt
20 g	sugar
3	medium-sized eggs
100 g	wheat flour
100 g	<u>Kikkoman Panko – Japanese style crispy bread crumbs</u>
5 g	smoked paprika powder
300 ml	vegetable oil

For the bean cream:

1 tbsp	lemon zest
30 ml	lemon juice
1.2 kg	white beans, tinned (drained weight)
10 g	garlic, finely diced
100 g	cashew butter
20 g	salt
100 ml	olive oil

For the vinaigrette:

400 g	cucumber, deseeded, finely diced
200 g	shallots, finely diced
2	mild chilli peppers, finely diced
30 g	ginger, finely diced
100 g	coarse mustard
50 g	honey
200 ml	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
100 ml	olive oil
20 g	chives, finely chopped

PREPARATION

Step 1

Lightly season the aubergine slices with salt and sugar and let them steep for about 30 minutes. There should be 3 slices per person.

Step 2

Blend the lemon zest, lemon juice, beans, garlic and cashew butter with the salt and olive oil to a smooth cream.

Step 3

Mix the cucumber, shallot, chilli pepper and ginger with the mustard, honey and Kikkoman Ponzu Lemon. Slowly stir in the olive oil to form an emulsion. Then add the chives.

Step 4

Pat the aubergine slices dry with kitchen roll. Beat the eggs. Mix the Kikkoman Panko with the paprika powder. Coat the aubergine slices with the flour, then dip them in the egg and finally coat them with the Kikkoman Panko. Heat the oil in a pan to approx. 175 °C and fry the aubergine slices until golden brown.

Step 5

Heat the bean cream in a sauté pan and pour onto plates. Arrange three slices of aubergine on each, pour the vinaigrette around them and serve topped with the rocket salad.

Also:

100 g

rocket salad, ready to
serve