KIKKOMAN

Halušky with trout, almonds and peppers

Total time **31 mins** **31 mins** cooking time

INGREDIENTS

10 portion(s)

For the halušky:

1.13 kg	potatoes, peeled
375 kg	wheat flour, type 405
3.75 g	salt
100 g	whole egg

For the sauce:

80 g	clarified butter
300 g	peeled white onions, cut into strips
400 g	red peppers, cut into strips
250 g	sugar snap peas, ready to cook
500 ml	Kikkoman Wok Sauce - Teriyaki
1.2 kg	diced trout fillets

In addition:

30 g	roasted flaked almonds
10 g	finely chopped chives

PREPARATION

Step 1

Finely grate the potatoes, squeeze out the water and mix with the flour and salt. Whisk and stir in the eggs.

Step 2

Bring the water to the boil in a large saucepan. Press the mixture through a coarse spaetzle, press into the boiling water and cook for approx. 1 minute. The halušky are done when they float to the surface. Remove them from the water and place in a bowl until needed.

Step 3

Melt the clarified butter in a frying pan and fry the onion strips for 3 minutes until golden brown. Add the red peppers and sugar snap peas and fry for a further 2 minutes. Deglaze with the Kikkoman Wok Sauce - Teriyaki, then add the trout pieces and cook for a further 2 minutes.

Step 4

Divide the halušky between the plates and pour over the trout sauce. Serve topped with the flaked almonds and chives.