KIKKOMAN

Korean-style corn dog with citrus mayo

Total time **78 mins** **75 mins** preparation time **3 mins** cooking time

INGREDIENTS

10 portion(s)

For the fish:

1.7 kg	skinless cod
200 ml	Kikkoman Sauce for Poke Bowl
20	shashlik skewers

For the sauce:

150 ml	Kikkoman Sauce for Poke Bowl
500 g	mayonnaise
1.5 g	grated lemon zest
100 g	finely chopped red onion
2 g	chopped chives
1.5 g	chilli powder

For the batter:

200 g	wheat flour, type 405
100 g	polenta
12.5 g	sugar
3.75 g	baking powder
25 g	salt
375 ml	whole milk
250 g	cornflakes
200 g	rice flakes
2 litre	oil for frying

For the garnish:

1 g	chopped chives
10 g	black sesame seeds
10	lemon wedges

PREPARATION

Step 1

Cut the fish into even cubes (approx. 4×4 cm). Marinate in a bowl with the Kikkoman Poke Sauce for 15 minutes. Thread approx. 85 g of fish (3-4 pieces) onto each skewer and chill until ready to use.

Step 2

For the dip, mix the Kikkoman Poke Sauce, mayonnaise, lemon zest, onion, chives and chilli powder and refrigerate.

Step 3

For the batter, mix the flour, polenta, sugar, baking powder and salt and then stir in the milk to form a smooth mixture.

Step 4

Roughly crush the cornflakes and rice flakes in a freezer bag with a rolling pin and place in a shallow bowl.

Step 5

Preheat the oil to 175 °C. Lightly pat the fish skewers dry, dip them in the batter, then coat them in the cornflake mixture. Fry in the hot oil for approx. 3 minutes until golden brown.

Step 6

Serve two corn dogs per plate, drizzle with a little sauce and garnish with the chives, sesame seeds

and a lemon wedge.