

# 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.