KIKKOMAN

Kumpir with maitake and red cabbage slaw

Total time **120 mins** **52 mins** preparation time **8 mins** cooking time **60 mins** waiting time

INGREDIENTS

10 portion(s)

For the pea cream:

600 g	peas, pre-cooked, frozen
100 g	cashew butter
20 g	wasabi paste
50 ml	lime juice
10 g	lime zest
5 g	garlic powder
10 g	salt

For the red cabbage slaw:

400 g	red cabbage, finely shredded
100 ml	Kikkoman Yakitori Sauce - Glaze & Marinade
100 ml	Kikkoman Seasoning for Sushi Rice (300ml)
50 ml	Kikkoman Toasted Sesame Oil
20 g	sesame seeds, white, toasted

To serve:

10	sweet potatoes (about 300 g each)
50 ml	vegetable oil, for frying
500 g	maitake mushrooms, torn into bite-sized pieces
100 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
50 g	pea shoots

PREPARATION

Step 1

Bake the sweet potatoes at 160 °C fan for about 60 minutes. Meanwhile, cook the peas in boiling salted water for 4–5 minutes until tender, then refresh in iced water. Set aside 200 g for garnish. Blend the remainder with the cashew butter, wasabi paste, lime juice, lime zest, garlic powder and salt until smooth.

Step 2

For the red cabbage slaw, massage the red cabbage with the Kikkoman Yakitori Sauce, Kikkoman Seasoning for Sushi Rice and Kikkoman Sesame Oil. Mix in the sesame seeds.

Step 3

For the mushrooms, heat the vegetable oil in a frying pan and fry the maitake mushrooms over a high heat for 2–3 minutes. Add the Kikkoman Ponzu Lemon and sauté for a further minute.

Step 4

Cut the sweet potatoes open down the middle, fill with the wasabi pea cream and top with the red cabbage slaw and mushrooms. Serve garnished with the peas and pea shoots.