KIKKOMAN

Octopus kohlrabi salad with sour apple

Total time **75 mins** **15 mins** preparation time **60 mins** cooking time **30 mins** cooling time

INGREDIENTS

10 portion(s)

For the salad:

2 kg	octopus, cleaned, raw
60 ml	Kikkoman Naturally Brewed Soy Sauce
30 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
60 g	rice vinegar
20 ml	Kikkoman Toasted Sesame Oil
70 g	honey
10 g	garlic cloves, finely chopped
15 g	mild red chilli, thinly sliced
500 g	sour apples, julienne cut
500 g	kohlrabi, thinly sliced
20 g	fresh coriander, chopped
50 g	spring onions, thinly sliced

For garnish:

30 g	sesame seeds, roasted
20 g	coriander leaves

PREPARATION

Step 1

Bring salted water to the boil in a large saucepan. Add the octopus and cook for about 50-60 minutes until tender. Drain and leave to cool.

Step 2

In a small bowl, whisk together the Kikkoman Soy Sauce, Kikkoman Ponzu Lemon, rice vinegar, Kikkoman Sesame Oil, honey, garlic and chilli.

Step 3

Cut the cooled octopus into bite-sized pieces and place in a large mixing bowl. Add the sour apple, kohlrabi, coriander and spring onions. Pour over the prepared dressing and mix well.

Step 4

Serve the salad on plates and garnish with the toasted sesame seeds and coriander leaves.