KIKKOMAN

Teriyaki-Zapiekanka with cauliflower mushrooms

Total time **20 mins** **11 mins** preparation time **9 mins** cooking time

INGREDIENTS

10 portion(s)

For the baguettes:

5	sandwich baguettes (about 200 g each), halved
400 g	mayonnaise
100 g	Kikkoman Spicy Chili Sauce for Kimchi
300 g	mozzarella, grated
50 ml	vegetable oil, for frying
500 g	cauliflower mushrooms, prepared, roughly torn
200 g	red onions, finely sliced into rings
100 ml	Kikkoman Wok Sauce - Teriyaki
20 g	red-veined sorrel leaves, picked

For the vinaigrette:

50 g	jalapeño, finely diced
60 g	red pepper, finely diced
20 g	lime segments
50 g	parsley, finely chopped
20 ml	Kikkoman Seasoning for Sushi Rice (300ml)
70 ml	Kikkoman Sauce for Rice
30 ml	groundnut oil

PREPARATION

Step 1

For the jalapeño vinaigrette, mix the jalapeño, red pepper, lime segments, parsley, Kikkoman Seasoning for Sushi Rice, Kikkoman Sauce for Rice and groundnut oil.

Step 2

Mix the mayonnaise with the Kikkoman Kimchi Chili Sauce and spread over the sandwich baguettes. Sprinkle with the cheese and bake in the oven at 180 °C for about 5 minutes.

Step 3

Meanwhile, heat the oil in a frying pan and sauté the cauliflower mushrooms for 1–2 minutes. Add the onion rings and sweat for about 1 minute, then deglaze with the Kikkoman Wok Sauce - Teriyaki and sauté for a further minute. To serve, arrange the teriyaki-coated cauliflower mushrooms on the gratinated baguettes, drizzle with a little jalapeño vinaigrette and garnish with the red-veined sorrel.