

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.