

Vegan fish & chips with celeriac & peas

Total time **80 mins** 40 mins preparation time 40 mins cooking time

INGREDIENTS

10 portion(s)

For the fish:

- 1 kg** celeriac, sliced (1 cm thick)
- 2 litre** vegetable stock
- 50 g** nori seaweed sheets
- 5 g** allspice berries
- 1 g** bay leaves (approx. 1–2 leaves)
- 5 g** coriander seeds
- 100 ml** Kikkoman Naturally Brewed Soy Sauce
- 1 litre** unsweetened plant milk (e.g. soy, rice)
- 100 g** wheat flour
- 2 g** ground black pepper to taste
- 10 g** fish seasoning (optional)
- 100 ml** vegetable oil for frying (e.g. rapeseed oil)

For the peas:

- 1 kg** frozen peas
- 2 g** salt
- 50 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 50 ml** olive oil

Dip with herbs:

- 50 g** vegan mayonnaise
- 400 g** vegan yoghurt
- 30 ml** Kikkoman Naturally Brewed Soy Sauce
- 0.5 g** ground hot paprika or chilli flakes
- 20 ml** lemon juice
- 40 g** chives, chopped

PREPARATION

Step 1

Cook the celery in the vegetable stock with 20 g of the nori seaweed, allspice, bay leaves, coriander and Kikkoman Soy Sauce for about 15-20 minutes. The celery should be soft. Drain from the stock and place on a plate.

Step 2

Cut the next 20 g of nori sheets into 3-5 cm long strips using scissors.

Step 3

Blanch the peas in boiling salted water for 3 minutes. When cooled, add the Kikkoman Ponzu Lemon and olive oil and blend until smooth.

Step 4

Mix the mayonnaise with the yoghurt, Kikkoman Soy Sauce, spicy paprika or chilli flakes, lemon juice and chopped chives.

Step 5

Cut fish shapes out of the cooked celery slices, or simply cut them into rectangles to make fish fingers.

Step 6

Pour the plant-based drink into the first bowl. To the second bowl, add the flour mixed with the black pepper, then finely chop and add 10 g of the nori sheet. Optionally, add fish seasoning and mix

Additional:

1 kg frozen French fries

well.

Step 7

Soak one cut nori sheet in the plant-based drink then wrap it around a piece of celery. Coat in flour, then dip again in the plant-based drink and coat with flour once more. Do the same with each piece of celery.

Step 8

Heat some oil in a pan. Add the coated celery pieces and fry for 3-5 minutes on each side until golden brown.

Step 9

Fry the French fries according to the instructions on the packet or bake them in the oven for about 15 minutes.

Step 10

Serve the fried celery with the pea puree, sauce and French fries.