KIKKOMAN

Brioche with marinated trout, apple salsa and citrus mayo

Total time **747 mins** **27 mins** preparation time **720 mins** marinating time

Nutritional facts (per portion):
2,575 kJ / 615 kcal

Fat: **38 g** Protein: **24 g**
Carbohydrates: **41 g**

INGREDIENTS

2 portion(s)

120 g	trout fillet
15 g	sugar
0.5	lemon (for zest)
0.5	orange (for zest)
5 g	dill
100 ml	Kikkoman Naturally Brewed Soy Sauce
0.5	sour apple
0.5	shallot
2	radishes
5 g	chives
10 ml	lime juice
1 pinch	ground black pepper
5 g	fresh coriander
80 g	mayonnaise
10 ml	lemon juice
10 ml	orange juice
0.5	lime (for zest)
2	butter brioche buns

PREPARATION

Step 1

120 g trout fillet - **15 g** sugar - **0.5** lemon (for zest) - **0.5** orange (for zest) - **5 g** dill - **70 ml** Kikkoman Naturally Brewed Soy Sauce
Remove any bones from the trout fillet. Chop the dill. Combine the Kikkoman Soy Sauce, sugar, citrus zest and chopped dill.

Step 2

Rub the trout with the marinade from Step 1. Wrap in cling film or place in a resealable bag and refrigerate for 10–12 hours. After marinating, rinse the fillet under cold running water, pat dry and cut into small cubes.

Step 3

0.5 sour apple - **0.5** shallot - **2** radishes - **5 g** chives - **10 ml** lime juice - **1 pinch** ground black pepper - **5 g** fresh coriander
Cut the apple into small cubes (approx. 3–4 mm). Finely chop the shallot, radishes, chives and coriander and add to the apple. Mix with the lime juice. Season with the pepper.

Step 4

80 g mayonnaise - **10 ml** lemon juice - **10 ml** orange juice - **0.5** lime (for zest) - **30 ml** Kikkoman Naturally Brewed Soy Sauce
Combine the mayonnaise, lemon juice, orange juice, lime zest and Kikkoman Soy Sauce and mix thoroughly until smooth.

Step 5

2 butter brioche buns

Cut the brioche buns in half. Spread a portion of the citrus mayonnaise from Step 4 over the bottom half, then add the apple salsa from Step 3. Top with the diced marinated trout from Step 2. Repeat with the second brioche bun.