KIKKOMAN

Crispy sprout salad with sesame seeds

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

INGREDIENTS

2 portion(s)

500 g	Brussels sprouts
1 litre	vegetable oil for deep-frying
2	limes
3 tbsp	vegetable stock
1	red chilli, chopped
10 g	galangal or ginger, chopped
1	small stalk of lemongrass, very finely chopped
1 tbsp	brown cane sugar (alternative: palm sugar)
4 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
50 g	white sesame seeds

PREPARATION

Step 1

500 g Brussels sprouts

Remove the outer leaves from the sprouts, trim the stalk, then score a cross about 1 cm deep into the stem. Halve any large sprouts.

Step 2

1 litre vegetable oil for deep-frying

Heat the oil in a large wok. As soon as a sprout leaf bubbles immediately on contact, the oil is hot enough (approx. 175°C). Deep-fry the sprouts in two batches for about 4 minutes each, until crispy on the outside and tender on the inside. Remove from the wok and drain well.

Step 3

2 limes - **3 tbsp** vegetable stock - **1** red chilli, chopped - **10 g** galangal or ginger, chopped - **1** small stalk of lemongrass, very finely chopped - **1 tbsp** brown cane sugar (alternative: palm sugar) - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic **2 tbsp** Kikkoman Naturally Brewed Soy Sauce

Juice the limes. Bring the vegetable stock to the boil with the chilli, ginger, lemongrass and sugar. Remove from the heat and stir in the Kikkoman Teriyaki Sauce with Garlic, Kikkoman Soy Sauce and lime juice to make a marinade.

Step 4

50 g white sesame seeds

Pour the teriyaki marinade over the warm Brussels sprouts. Roast the sesame seeds in a dry pan until they turn a light golden colour, stirring frequently, then sprinkle over the salad. Serve warm or cold.