KIKKOMAN

Fish takoyaki with teriyaki peanut sauce

Total time **95 mins** **20 mins** preparation time **15 mins** cooking time **60 mins** cooling time

Nutritional facts (per portion):
4,019 kJ / 960 kcal

Fat: **70.2 g**
Carbohydrates: **55.8 g**

INGREDIENTS

2 portion(s)

Takoyaki

100 g	wheat flour
30 g	cornstarch
0.5 tsp	baking powder
40 ml	Kikkoman Naturally Brewed Soy Sauce
1	egg
50 ml	dashi broth
200 g	white fish fillet (e.g. cod, sea bream, sea bass)
150 ml	rapeseed oil

Sauce:

80 ml	coconut milk
70 g	peanut butter
30 ml	Kikkoman Naturally Brewed Soy Sauce
20 ml	rice vinegar
0.5 tsp	garlic granules

Garnish:

1 tsp	chopped chives

PREPARATION

Step 1

100 g wheat flour - **30 g** cornstarch - **0.5 tsp** baking powder - **40 ml** Kikkoman Naturally Brewed Soy Sauce - **1** egg - **50 ml** dashi broth - **200 g** white fish fillet (e.g. cod, sea bream, sea bass)
Mix both types of flour, the baking powder, Kikkoman Soy Sauce, egg and cooled dashi broth in a bowl and mix until smooth.
Finely chop the fish fillet and add it to the dough. Prepare ice moulds (square, 2 x 2 cm) and fill with the stuffing. Freeze for 1 hour.

Step 2

Sauce:

80 ml coconut milk - **70 g** peanut butter - **30 ml** Kikkoman Naturally Brewed Soy Sauce - **20 ml** rice vinegar - **0.5 tsp** garlic granules
Mix the ingredients for the sauce. Let the mixture boil until the sauce thickens.

Step 3

150 ml rapeseed oil - **1 tsp** chopped chives
Fry the frozen takoyaki in hot oil until golden brown.
Place the fried takoyaki on a plate, pour the sauce into a bowl next to it and garnish with the chives.