KIKKOMAN

Fried Calamari with Sweet Soy Sauce

Total time **30 mins**

Nutritional facts (per portion):
1,727 kJ / 412 kcal

Fat: **18.8 g** Protein: **26.1 g**
Carbohydrates: **30.2 g**

INGREDIENTS

4 portion(s)

0.33 bunch	of chives
600 g	squid
	Flour
	Oil for frying

For the sweet soy sauce:

200 ml	kombu broth
100 ml	mirin
7 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	sugar
10 g	potato flour
30 ml	water

PREPARATION

Step 1

To make the sweet soy sauce, put the kombu broth, mirin, naturally brewed soy sauce and sugar in a pan and bring to the boil. Mix the potato flour with the water and use the mixture to bind the sauce.

Step 2

Then cut the leek into fine rings. Trim the squid and cut the top section into 7-8 thick rings. Cut the tentacles into approx. 4 cm long pieces. Then dust the squid with potato flour and fry in 170 hot oil. Put the fried squid on a plate and pour the sweet soy sauce on top. Garnish with the leek rings.