

Fried Calamari with Sweet Soy Sauce

Total time **30 mins**

Nutritional facts (per portion):
1727 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 °C hot oil. Put the fried squid on a plate and pour the sweet soy sauce on top. Garnish with the leek rings.