

## Fried oysters with mayonnaise and spicy pickled onions

## INGREDIENTS

4 portion(s)

**Fried Oysters:** 

8	oysters
50 ml	potato starch
1	egg
2 tbsp	Kikkoman Naturally
	Brewed Soy Sauce
150 ml	Kikkoman Panko -
	Japanese style crispy
	bread crumbs
Spicy Pickled Onions:	
1	small red onion
50 ml	vinegar
1 tbsp	Kikkoman Naturally
	Brewed Soy Sauce
1 tbsp	honey
1 tsp	TABASCO® Pepper Sauce
3 tbsp	finely chopped spring
	onion (green part)
75 g	mayonnaise

## PREPARATION

Step 1

Cut the onion in small wedges. Bring vinegar, soy sauce, honey, and TABASCO® Pepper Sauce to a boil. Add the onion wedges, turn off the heat and leave to pickle in the hot vinegar mix for 15 minutes.

## Step 2

Open and release the oysters and place them on a plate, sprinkle potato starch over the oysters, turn them over and repeat. Mix egg and soy sauce and dip the oysters in the mix and then dip in panko breadcrumbs. Fry the oysters in 180°C for 1 minute – it's important not to fry for longer time. Put the oysters back in their shells.

Step 3

Garnish with mayonnaise, finely chopped spring onion and spicy pickled onions before serving.