

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.