

Glazed aubergine with lime salsa

Total time **22 mins** 10 mins preparation time 12 mins cooking time

INGREDIENTS

2 portion(s)

0.5	lime
70 g	red onion, finely diced
3 tbsp	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu</u>
0.5 bunch	of coriander, roughly chopped
300 g	aubergine
2 tbsp	sesame seeds
5 tbsp	<u>Kikkoman Teriyaki BBQ Sauce in Korean Style</u>
250 g	cooked sushi rice (see tip)

PREPARATION

Step 1

0.5 lime - **70 g** red onion, finely diced - **3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **0.5 bunch** of coriander, roughly chopped
First, prepare the salsa: peel the lime and dice the flesh. Mix with the onion, coriander and Kikkoman Yuzu Ponzu.

Step 2

300 g aubergine - **2 tbsp** sesame seeds
Slice the aubergine lengthwise into slices just under 1 cm thick. Cook for 8–10 minutes on a lightly oiled grill, in a griddle pan or a non-stick frying pan without oil. Ideally place a light weight on top, such as a pan lid. Roast the sesame seeds in a small dry pan until golden, stirring frequently.

Step 3

5 tbsp Kikkoman Teriyaki BBQ Sauce in Korean Style
Cut the aubergine into 3 cm strips and mix in a bowl with the Kikkoman Teriyaki BBQ Sauce Korean Style.

Step 4

250 g cooked sushi rice
Divide the rice between two bowls as you would for a chirashi bowl and arrange the aubergine strips on top. Sprinkle with the sesame seeds and serve with the lime salsa.