KIKKOMAN

Halloumi cheese and aubergine yakitori

Total time **25 mins** **20 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
1,317 kJ / 315 kcal

Fat: **19 g** Protein: **20 g**
Carbohydrates: **16 g**

INGREDIENTS

2 portion(s)

Cheese:

150 g	halloumi cheese
0.25	aubergine

Sauce:

4 tbsp	Kikkoman Sauce for Rice - sweet
1 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	rice vinegar
1 tsp	lime juice
1	clove of garlic
1 tsp	potato starch
4 tsp	water

To serve:

3 pinch	of roasted sesame seeds

PREPARATION

Step 1

150 g halloumi cheese - **0.25** aubergine
Cut the halloumi and aubergine into uniform cubes about 2 cm in size and thread them onto skewers, alternating the cheese and aubergine.

Step 2

4 tbsp Kikkoman Sauce for Rice - sweet - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** rice vinegar - **1 tsp** lime juice - **1** clove of garlic - **1 tsp** potato starch - **4 tsp** water
Place Kikkoman Sauce for Rice, Kikkoman Soy Sauce, vinegar, lime juice and grated garlic clove in a saucepan and warm over a medium heat.

In the meantime, mix the potato starch with water. When the liquid starts to boil, add the starch mixture and stir vigorously. Remove from the heat once it thickens.

Step 3

3 pinch of roasted sesame seeds
Grill the skewers at 200 - 220 °C for 3-4 minutes, turning every 20 - 30 seconds so that all sides are evenly grilled.

Glaze the grilled yakitori with the sauce prepared in step 2. Serve the yakitori sprinkled with roasted sesame seeds.