

Japanese meatballs with ponzu

INGREDIENTS

4 portion(s)

0.5	onion, finely chopped
2.5 tbsp	vegetable oil
250 g	minced beef
250 g	minced pork
1	clove of garlic, crushed
70 g	Kikkoman Panko -
	Japanese style crispy
	bread crumbs
2 tbsp	milk
1	large egg
3 tbsp	Kikkoman Naturally
	Brewed Soy Sauce
	Freshly ground black
	pepper
Sauce:	
125 ml	Kikkoman Ponzu Citrus
	Seasoned Soy Sauce -
	Lemon
1 tbsp	Kikkoman Naturally
	Brewed Less Salt Soy
	Sauce
1 tsp	sugar
Garnish:	
1	spring onion, finely
	chopped

PREPARATION

Step 1

Heat 1 tbsp of oil in a frying pan to medium heat and fry finely chopped onion until golden brown. Chill the onions.

Step 2

Mix minced meat, fried onion, breadcrumbs, milk, egg, Kikkoman Naturally Brewed Soy Sauce and pepper thoroughly in a large bowl. Leave to chill in the refrigerator for 30 minutes.

Step 3

Mix Kikkoman Ponzu Lemon, Kikkoman Naturally Brewed Less Salt Soy Sauce and sugar in a bowl and set aside.

Step 4

Make round meatballs, and heat 1½ tbsp. oil in a frying pan to medium heat. Fry the meatballs 3-4 minutes on each side. Turn down the heat and fry for another 4-5 minutes until the meatballs are cooked through. Pour the sauce in the pan and bring to the boil for a couple of minutes while covering the meatballs. Take the meatballs off the pan and reduce the sauce a bit more.

Step 5

Garnish the meatballs with chopped spring onion and serve with the sauce and vegetable side dish.