KIKKOMAN

Japanese Pork Katsu Curry Recipe

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time

INGREDIENTS

4 portion(s)

4	pork chops/cutlets
	Salz / Pfeffer
100 g	flour
1	egg
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
150 g	Kikkoman Panko - Japanese style crispy bread crumbs
	Oil for frying
Sauce	
50 g	butter
2	finely diced carrots
1	finely chopped onion
0.25	finely diced cauliflower
1 tbsp	curry powder
2 tbsp	flour
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
600 ml	chicken stock
2 tbsp	rice vinegar
0.25	finely shredded pointed cabbage
	Spring onion, chopped
	Steamed rice

PREPARATION

Step 1

Coat the cutlets in flour seasoned with salt and pepper. Then dip the cutlets in egg mixed with soy sauce, and finally coat them all over in panko breadcrumbs. Heat a frying pan with 1 cm of oil. Fry the cutlets for 3-4 minutes on both sides. Leave for a couple of minutes before slicing.

Step 2

Melt the butter in a pan and add finely diced carrot, cauliflower and chopped onion. Let it fry for a couple of minutes before adding curry powder. Fry until a fragrance is released. Then add flour and mix it well. Add soy sauce and chicken stock and let the sauce simmer at low heat for approx. 15 minutes. Season to taste with rice vinegar, salt, pepper, more soy sauce and perhaps extra curry powder.

Step 3

Serve the cutlets cut into thin slices on a base of shredded cabbage and rice and garnish with chopped spring onion. Serve the curry sauce on the side.