

Ketjap Manis – sweet Indonesian soy sauce

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

INGREDIENTS

2 portion(s)

250 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
280 g	brown sugar
2	star anise
20 g	fresh ginger
2	garlic cloves
2 g	black peppercorns

PREPARATION

Step 1

2 cloves of garlic - **20 g** fresh ginger
Peel and slice.

Step 2

250 ml Kikkoman Naturally Brewed Soy Sauce -

280 g brown sugar - **2** star anise - **2 g** black peppercorns

Combine all the ingredients in a saucepan. Cook over medium heat, stirring frequently, until the sauce thickens. Remove the star anise and peppercorns before use.