KIKKOMAN

Millet balls in a spicy curry sauce

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
1,360 kJ / 325 kcal

INGREDIENTS

4 portion(s)

Balls:

100 g	millet
8	dried tomatoes in oil with herbs
0.5 bunch	parsley
3	basil sprigs

Sauce:

1	medium onion
1	chilli pepper
2 tbsp	rapeseed oil
2 tbsp	red curry paste
700 g	tomato passata
150 ml	coconut milk
	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

Put the millet in a pan and pour on 220 ml water and cook over low heat for 12 minutes with a lid on. Meanwhile, chop the parsley and basil.

Step 2

Mix hot millet with dried tomatoes, then mix with herbs and put aside to cool.

Step 3

Chop the onion and chilli, fry in oil along with the curry paste. Add tomato passata and simmer for 10 minutes. Stir in the coconut milk and Ponzu citrus soy sauce.

Step 4

Form small balls from the millet mixture and serve with the curry sauce while warm.