

# Mini pancakes with prawns

Nutritional facts (per portion):  
**538 kJ / 129 kcal**

Fat: **9 g** Protein: **7.5 g**  
Carbohydrates: **4.2 g**

## INGREDIENTS

4 portion(s)

<b>1</b>	sheet Nori (dried seaweed)
<b>200 g</b>	prawns (white tiger, defrosted or fresh)
<b>40 g</b>	onion
<b>1 pinch</b>	potato starch or corn flour
	vegetable oil suitable for deep frying
	Kikkoman Teriyaki BBQ-Sauce with Honey
<b>1 pinch</b>	of mayonnaise
	shichimi (seven spices) or chili

## PREPARATION

### Step 1

Cut the nori seaweed into pieces of approximately 4 x 6 cm. Peel the prawns, remove the vein. Chop roughly and mince into rough surimi in food processor.

### Step 2

Chop the onion finely and sprinkle with potato starch or corn flour. Put the mix into a bowl, add the surimi and mix thoroughly. Form small pancakes (20 g each) and wrap each in a nori sheet. Sprinkle with potato starch or corn flour then deep fry in the oil preheated to 170°C.

### Step 3

Serve hot and garnish with Kikkoman Teriyaki BBQ-Sauce with Honey and mayonnaise, sprinkle with chili or shichimi (seven spices).