

Potato-cabbage fritters in mushroom sauce

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

Nutritional facts (per portion):
4,339 kJ / 1,037 kcal

Fat: **54 g** Protein: **28.4 g**
Carbohydrates: **110.2 g**

INGREDIENTS

2 portion(s)

500 g	potatoes
2	onions
250 g	fermented cabbage
3 tbsp	oil
2 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tsp	pepper
1 tsp	marjoram
1	egg
100 g	wheat flour
100 g	bread crumbs
200 g	mushrooms
1 tbsp	butter
125 ml	30% cream (whipping cream)
1 bunch	parsley

PREPARATION

Step 1

500 g potatoes - **2** onions - **250 g** fermented cabbage - **1 tbsp** oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** pepper - **1 tsp** marjoram

Peel, boil and mash the potatoes. Leave to cool. Peel the onions. Squeeze the cabbage to remove excess liquid and chop. Fry the onion in oil, and add the cabbage, Kikkoman Soy Sauce, pepper, and marjoram. Fry for a few minutes, stirring continuously. When cool, add the cabbage mixture to the potatoes.

Step 2

1 egg - **100 g** wheat flour - **100 g** bread crumbs - **2 tbsp** oil

Add the egg and flour and mix well to form a dough. Shape into patties, coat with the bread crumbs and fry until golden brown.

Step 3

200 g mushrooms - **1 tbsp** butter - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** pepper - **125 ml** 30% cream (whipping cream) - **1 bunch** parsley

Slice the mushrooms. Heat the butter in a pan, add the mushrooms and fry. Add the Kikkoman Soy Sauce and pepper and fry for a few minutes, stirring occasionally. Add the cream and chopped parsley, stir and fry for a little while longer.

Step 4

Serve the fried patties with the mushroom sauce and sprinkle with parsley.

