KIKKOMAN

# 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** | Kikkoman Naturally Brewed Soy Sauce |
| **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.