KIKKOMAN

Potato, onion and cream gratin with a crunchy panko topping

Total time **50 Min. mins** **10 Min. mins** preparation time **40 Min. mins** cooking time

Nutritional facts (per portion):
3,561 kJ / 851 kcal

Fat: **54.4 g** Protein: **23.2 g**
Carbohydrates: **61.6 g**

INGREDIENTS

4 portion(s)

800 g	potatoes
1	garlic clove
200 g	cream (or increase the amount of oat milk to 400 ml)
200 ml	oat milk (or regular milk)
90 ml	Kikkoman Naturally Brewed Soy Sauce
1	tin of sweetcorn (= 425 ml)
125 g	grated cheese
4	onions
2 tbsp	olive oil
3 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
100 g	mangetout
80 g	butter
40 g	Kikkoman Panko - Japanese style crispy bread crumbs
40 g	sunflower seeds
	ground nutmeg
	freshly ground pepper
	sweet ground paprika
	cayenne pepper

PREPARATION

Step 1

Peel the potatoes, wash them and cut into thin slices using a knife or mandoline.

Step 2

Peel and dice the garlic, add to a pan with the cream, oat milk and soy sauce, and bring the mixture to the boil. Drain the sweetcorn and add it to the cream mixture along with the potatoes. Bring to the boil and cook for 2-3 minutes. Add the cheese, allow it to melt and season the mixture with nutmeg, pepper, paprika and cayenne pepper.

Step 3

Peel the onions, cut into rings and fry in hot oil until they are golden brown. Add the Teriyaki BBQ-Sauce with Honey, bring to the boil briefly and season with pepper to taste.

Step 4

Preheat the oven to 180 (160 fan). Wash and trim the mangetout. Layer the onions and mangetout with the potato mixture in a gratin dish.

Step 5

Dot the gratin with knobs of butter and sprinkle the panko breadcrumbs and sunflower seeds on top. Bake in a preheated oven for approx. 30 minutes and serve.