KIKKOMAN®

Tempura cakes with tuna and corn

INGREDIENTS

4 portion(s)

1	can tuna in water (180g)
100 g	corn
1 piece	small onion
0.5 tsp	fish stock dashi or bullion
70 g	wheat flour
1 piece	egg yolk
100 ml	cold water

Aurora sauce

100 g	ketchup
100 g	mayonnaise
20 ml	Kikkoman Naturally Brewed Soy Sauce
5 ml	lemon juice
	few drops TABASCO® Pepper Sauce

PREPARATION

Step 1

Chop onion finely and sprinkle with wheat flour. Remove all water from tuna and corn. Put cold water and egg yolk into a bowl and mix. Add flour and mix again.

Add finely chopped onion, tuna and corn and mix all ingredients. Form small pancakes with tablespoon and fry at 170°C.

Step 2

Serve with Japanese style Aurora sauce.