

# Veggie nuggets with miso dip

## INGREDIENTS

4 portion(s)

### Veggie Nuggets:

<b>0.5</b>	cauliflower
<b>0.5</b>	broccoli
<b>50 ml</b>	Kikkoman Naturally Brewed Soy Sauce
<b>50 ml</b>	water
<b>50 ml</b>	wheat flour
<b>75 g</b>	Kikkoman Panko - Japanese style crispy bread crumbs
	Oil for frying

### Miso Dip:

<b>2 tbsp</b>	brown miso paste
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>3 tbsp</b>	lime juice
<b>4 tbsp</b>	olive oil
	Fresh coriander
	Black sesame seeds
	Lime

## PREPARATION

### Step 1

Cut cauliflower and broccoli in florets. Blanch the florets in boiling salted water for 1-2 minutes and then place the florets in water with ice.

### Step 2

Mix soy sauce, water, and flour to a thin batter (consistency like thin yoghurt). Cover the vegetables in the batter and then cover them with panko breadcrumbs. Fry the vegetables right away in 180°C hot oil. Fry the vegetables in smaller batches so the oil doesn't lose heat. Fry the florets for approx. 3 minutes or until golden and crisp.

### Step 3

Mix miso paste, soy sauce, lime juice and olive oil to a dip and sprinkle with black sesame seeds. Serve veggie nuggets with fresh coriander, lime and miso dip as a snack or starter.