

Veggie nuggets with miso dip

INGREDIENTS

4 portion(s)

Veggie Nuggets:

0.5 cauliflower**0.5** broccoli

50 ml Kikkoman Naturally

Brewed Soy Sauce

50 ml water

50 ml wheat flour

75 g Kikkoman Panko -

Japanese style crispy

bread crumbs
Oil for frying

Miso Dip:

2 tbsp brown miso paste3 tbsp Kikkoman Naturally

Brewed Soy Sauce

3 tbsp lime juice **4 tbsp** 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.