KIKKOMAN

White fish with vegetable sauce

INGREDIENTS

4 portion(s)

300 g	Freshwater white fish like pike-perch
1	small Onion
5 piece	Shiitake mushrooms
0.25 piece	of red and yellow pepper
250 ml	Fish stock -dashi
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
4.5 tsp	White wine (sweet)
1.5 tsp	Sugar
3 tsp	Potato starch dissolved in 3 tsp water
5	leaves Chives
	Wheat flour for the coating
	Oil for deep frying

PREPARATION

Step 1

Start with the sauce: slice thinly red pepper, mushrooms and onion. Preheat oil in a pan and fry onion, pepper and mushrooms for a moment.

Step 2

Add fish stock or dashi, sake, Kikkoman Naturally Brewed Soy Sauce, wine and sugar and bring to the boil. Thicken with the potato starch mixture and add chives at the end.

Step 3

Chop the fish into bite-sized pieces. Sprinkle with flour and deep fry at 180°C. Put fish pieces on small plates and pour sauce with vegetables on the top.