KIKKOMAN

Cod in puttanesca sauce

Total time **50 mins** **20 mins** preparation time **30 mins** cooking time

INGREDIENTS

10 portion(s)

For the sauce:

180 g	finely diced onions
10 g	finely chopped garlic
60 ml	olive oil
30 g	capers
5 g	anchovy fillets
100 g	black olives
800 g	strained tomatoes
100 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
20 g	brown sugar

For the couscous:

250 ml	vegetable stock
250 g	couscous
350 g	diced cucumber
150 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
200 ml	olive oil
20 g	chopped parsley

For the fish:

1.6 kg	cod
2 tbsp	flour
100 ml	vegetable oil

PREPARATION

Step 1

Sauté the onions and garlic in a pan with olive oil until translucent. Add the capers, anchovies, olives, strained tomatoes, Kikkoman Ponzu Lemon and sugar. Reduce over a medium heat for approx. 10 minutes.

Step 2

Bring the vegetable stock to a boil, pour over the couscous and leave to steep for 10 minutes.

Step 3

Add the cucumber, Kikkoman Ponzu Lemon and olive oil to the couscous.

Step 4

Cut the cod into 160 g pieces, flour and fry them in a hot pan with the vegetable oil until golden brown.

Step 5

Arrange the couscous salad on the plates, spoon the sauce alongside, and place the fish on top. Serve garnished with the parsley.