KIKKOMAN

Currywurst with ponzu mayo and chilli sauce

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
4,074 kJ / 973 kcal

Fat: **72.2 g** Protein: **30.8 g**
Carbohydrates: **45.7 g**

INGREDIENTS

4 portion(s)

500 g	passata
2 tbsp	tomato purée
3 tbsp	ketchup
2 tsp	honey (or maple syrup, alternatively Kikkoman Mirin-Style Sweet Cooking Seasoning)
1 tsp	vegetable stock granules
2 tsp	onion granules (or 1 small onion, diced)
600 g	chips (for frying or oven-baking)
100 g	mayonnaise
3 tsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
4	bratwurst sausages
1 tsp	sunflower oil
4 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	curry powder
1 tsp	paprika powder
2 tsp	Kikkoman Spicy Chili Sauce for Kimchi

PREPARATION

Step 1

500 g passata - **2 tbsp** tomato purée - **3 tbsp** ketchup - **2 tsp** honey (or maple syrup, alternatively Kikkoman Mirin-Style Sweet Cooking Seasoning) - **1 tsp** vegetable stock granules - **2 tsp** onion granules (or 1 small onion, diced)
Mix the passata, tomato purée, honey, vegetable stock granules and onion granules in a saucepan, bring to the boil and simmer for about 10 minutes.

Step 2

600 g chips (for frying or oven-baking) - **100 g** mayonnaise - **3 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
Prepare the chips according to the packet instructions. Mix the mayonnaise with the Kikkoman Lemon Ponzu.

Step 3

4 bratwurst sausages - **1 tbsp** sunflower oil - **4 tsp** Kikkoman Naturally Brewed Soy Sauce **1 tbsp** curry powder - **1 tsp** paprika powder - **2 tbsp** Kikkoman Spicy Chili Sauce for Kimchi
Fry the bratwurst in the heated oil on all sides for 8-10 minutes until golden brown. Season the tomato sauce with the Kikkoman Soy Sauce, curry powder, paprika powder and Kikkoman Kimchi Chili Sauce. Slice the bratwurst, add to the sauce, heat briefly and serve with the chips and Kikkoman Lemon Ponzu mayo.