KIKKOMAN

Fish cakes with roasted cauliflower purée and baked teriyaki Brussels sprouts

Total time **85 mins** **50 mins** preparation time **35 mins** cooking time

INGREDIENTS

10 portion(s)

For the purée:

150 ml	Kikkoman Naturally Brewed Soy Sauce
25 ml	Kikkoman Toasted Sesame Oil
100 g	tom ka paste
150 ml	Kikkoman Mirin-Style Sweet Cooking Seasoning
1 kg	cauliflower, cut into florets
300 ml	vegetable stock

For the teriyaki Brussels sprouts:

10 g	ginger, chopped
10 g	chopped garlic
300 ml	Kikkoman Wok Sauce - Teriyaki
800 g	Brussels sprouts, trimmed

For the fish cakes:

1.5 kg	cod fillet, skinless, chopped
100 ml	Kikkoman Naturally Brewed Soy Sauce
50 ml	Kikkoman Toasted Sesame Oil
10 g	finely chopped chives
5 g	chilli, chopped
20 g	cornflour
200 g	sesame seeds, not roasted
1.5 l	oil for frying

In addition:

50 g	coconut chips
10	lime wedges

PREPARATION

Step 1

Mix the Kikkoman Soy Sauce, Kikkoman Toasted Sesame Oil, tom ka paste and Kikkoman Mirin-Style Sweet Cooking Seasoning in a bowl. Add the cauliflower, mix well, and place on a baking tray lined with greaseproof paper. Bake at 180 °C fan for approx. 20 minutes. After baking, blend the cauliflower with the vegetable stock in a food processor to a purée.

Step 2

Mix the ginger and garlic with the Kikkoman Wok Sauce - Teriyaki and drizzle over the Brussels sprouts. Bake for approx. 10 minutes on a baking tray lined with greaseproof paper at 180 °C fan.

Step 3

Mix the cod fillet, Kikkoman Soy Sauce, Kikkoman Toasted Sesame Oil, chives, chilli and cornflour. Shape into approx. 50 g balls, coat in the sesame seeds and fry in oil at 175 °C for 3-4 minutes until golden brown.

Step 4

Toast the coconut chips in a dry pan. Place the cauliflower purée on plates and top with the fish cakes. Serve with the teriyaki Brussels sprouts and garnish with the coconut chips, lime wedges, pomegranate seeds and coriander.

200 g	pomegranate seeds
15 g	coriander