KIKKOMAN

# Halušky noodles with trout, almonds and peppers

Total time **31 mins** **31 mins** cooking time

## INGREDIENTS

**10 portion(s)**

**For the halušky:**

| | |
|---|---|
| **1.13 kg** | potatoes, peeled |
| **375 kg** | wheat flour, type 405 |
| **3.75 g** | salt |
| **100 g** | whole egg |

**For the sauce:**

| | |
|---|---|
| **80 g** | clarified butter |
| **300 g** | peeled white onions, sliced |
| **400 g** | red peppers, sliced |
| **250 g** | sugar snap peas, ready to cook |
| **500 ml** | Kikkoman Wok Sauce - Teriyaki |
| **1.2 kg** | diced trout fillets |

**In addition:**

| | |
|---|---|
| **30 g** | roasted flaked almonds |
| **10 g** | finely chopped chives |

## PREPARATION

**Step 1**

Finely grate the potatoes, squeeze out the water and mix with the flour and salt. Whisk and stir in the eggs.

**Step 2**

Bring the water to the boil in a large saucepan. Press the mixture through a coarse spaetzle (or just a piping bag), press into the boiling water and cook for approx. 1 minute. The halušky are done when they float to the surface. Remove them from the water and place in a bowl until needed.

**Step 3**

Melt the clarified butter in a frying pan and fry the onion for 3 minutes until golden brown. Add the red peppers and sugar snap peas and fry for a further 2 minutes. Deglaze with the Kikkoman Wok Sauce - Teriyaki, then add the trout pieces and cook for a further 2 minutes.

**Step 4**

Divide the halušky between the plates and pour over the trout sauce. Serve topped with the flaked almonds and chives.