KIKKOMAN

Juicy-seafood-pancakes

Total time **30 mins**

INGREDIENTS

10 portion(s)

500 g	raw prawns, no shells and tails
500 g	squid, cleaned
200 ml	Kikkoman Spicy Chili Sauce for Kimchi
500 g	octopus, cleaned
3	bunches spring onion
2	chilli peppers, finely chopped
500 g	wheat flour
200 g	carrots
6	eggs
500 ml	water
200 g	potato starch
3 tbsp	sesame oil
	Pepper to taste
200 ml	cooking oil for frying
	Kikkoman Naturally Brewed Soy Sauce (optional, to serve)

PREPARATION

Step 1

Batter: Cut carrots and spring onions into fine rings, set aside some spring onions for decoration. Add chilli to the vegetable mixture. Dice cleaned seafood and mix thoroughly in a bowl with vegetables, eggs, flour, potato starch, sesame oil, water and Kikkoman Kimchi Chili Sauce. Season to taste with pepper. Heat oil in a pan and deep-fry batter in batches until golden brown.

To serve: Sprinkle with spring onions and serve with Kikkoman Soy Sauce.