

Orecchiette with kale, almonds and burrata

Total time **25 mins** **15 mins** preparation time **10 mins** cooking time

INGREDIENTS

10 portion(s)

For the kale:

- 20 g** garlic cloves, peeled
- 600 g** fresh kale, trimmed and washed
- 80 ml** sunflower oil
- 100 ml** lemon juice
- 125 ml** Kikkoman Naturally Brewed Soy Sauce
- 125 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 100 ml** extra virgin olive oil

For the pasta:

- 900 g** orecchiette

For the toppings:

- 100 g** unsalted butter
- 100 g** Kikkoman Panko – Japanese style crispy bread crumbs
- 5 g** salt
- 50 g** roasted almonds
- 900 g** fresh burrata (10 pieces)
- 25 g** basil leaves
- 25 g** chives

PREPARATION

Step 1

Melt the butter in a small pan, then add the Kikkoman Panko and salt. Toast for 2-3 minutes, stirring, until golden brown. Finely grate 5 g garlic. Add the grated garlic in the last 30 seconds of frying. Place the panko mixture on kitchen paper to remove excess fat and set aside until ready to use.

Step 2

Slice the remaining garlic. Tear the kale leaves into smaller pieces. Heat the oil in a saucepan or frying pan over a medium heat. Add the garlic and kale and fry for 5-6 minutes.

Step 3

Cook the pasta according to the packet instructions. Then add to the pan with the kale. Season with the lemon juice, Kikkoman Soy Sauce, Kikkoman Lemon Ponzu and olive oil.

Step 4

Stir-fry for 1-2 minutes, then serve on plates.

Step 5

Garnish the dish with the almonds, burrata, basil leaves, chives and panko.