

Shabu shabu beef and vegetable hotpot

Total time **80 mins** 20 mins preparation time 20 mins cooking time 40 mins cooling time

Nutritional facts (per portion):
2,311 kJ / 552 kcal

Fat: **30.3 g** Protein: **32 g**
Carbohydrates: **28.9 g**

INGREDIENTS

2 portion(s)

Broth:

1 l instant dashi broth
80 g carrots
80 g Chinese cabbage
80 g shimeji mushrooms (fresh)
50 g shiitake mushrooms (fresh)
90 g natural tofu
40 ml Kikkoman Naturally Brewed Soy Sauce

Side dishes:

150 g beef tenderloin
80 g broccoli
50 g tempura flour
45 ml Water
30 g Kikkoman Panko - Japanese style crispy bread crumbs
150 ml Rapeseed oil
80 g boiled beetroot
1 tsp Kikkoman Toasted Sesame Oil
10 g pickled ginger
20 ml lemon juice
Sauce:
80 ml Kikkoman Naturally Brewed Soy Sauce
20 g white radish
Garnish:
1 tbsp spring onion

PREPARATION

Step 1

Broth:

1 l instant dashi broth - **80 g** carrots - **80 g** Chinese cabbage - **80 g** shimeji mushrooms (fresh) - **50 g** shiitake mushrooms (fresh) - **90 g** natural tofu - **40 ml** Kikkoman Naturally Brewed Soy Sauce
Prepare the dashi broth according to the instructions on the packet. Cut the carrots and cabbage into small pieces. Clean the mushrooms. Add the vegetables to the broth and cook for about 10 minutes. Finally, add the diced tofu and Kikkoman Soy Sauce.

Step 2

150 g beef tenderloin
Place the beef in the freezer for about 40-50 minutes. Once frozen, cut the meat into very thin slices.

Step 3

80 g broccoli - **50 g** tempura flour - **45 ml** Water - **30 g** Kikkoman Panko - Japanese style crispy bread crumbs - **150 ml** Rapeseed oil
Clean the broccoli and cut into smaller florets if necessary. Mix the water with the tempura flour and coat the broccoli in the batter. Then coat with the Kikkoman Panko and fry in hot oil for 3-5 minutes until golden brown.

Step 4

80 g Boiled beetroot - **1 tsp** Kikkoman Toasted Sesame Oil - **10 g** Pickled ginger - **20 ml** Lemon juice
Cut the beetroot into sticks like French fries and mix it with the Kikkoman Sesame Oil, chopped

ginger and lemon juice.

Step 5

80 g Kikkoman Naturally Brewed Soy Sauce - **20 g**

White radish - **1 tbsp** Spring onion

Grate the radish finely and mix with the Kikkoman Soy Sauce.

Chop the spring onion. Place the prepared hot broth on the table and decorate with the chopped spring onion. Put the side dishes onto separate plates for guests to help themselves. Using chopsticks, dip the beef in the broth for 10-15 seconds to briefly cook it. Choose from the other toppings to taste and dip in the sauce.