KIKKOMAN

Tempura salmon Poke Bowl with couscous

Total time **25 mins**

INGREDIENTS

10 portion(s)

Fish:

100 g	tempura flour
200 ml	water
800 g	salmon fillet
80 ml	Kikkoman Sauce for Poke Bowl
3 l	cooking oil for frying

Salad:

500 g	cherry tomatoes
400 g	paprika
400 g	cucumber
600 g	plantain
300 g	mango
500 g	couscous

To serve:

300 g	mayonnaise
50 ml	lime juice
4 tbsp	chives, finely chopped
4 tsp	coriander, finely chopped
4 tsp	black sesame
400 ml	Kikkoman Sauce for Poke Bowl

PREPARATION

Step 1

Fish: Dice salmon and marinate in Kikkoman Poke Sauce for 5 minutes. Mix tempura flour and water. Remove salmon from the marinade, pull through batter and deep-fry until golden brown.

Salad: Prepare couscous according to the instructions on the packet. Halve tomatoes, cut peppers into strips, cucumber into half-moons and mango into small cubes. Peel plantains, cut each into four pieces and deep-fry. Mix mayonnaise with lime juice and coriander.

To serve: Place couscous in the bottom of the bowl, arrange vegetables, plantains and salmon tempura on top. Pour over coriander mayonnaise and Kikkoman Poke Sauce and sprinkle with sesame seeds and chives.