KIKKOMAN

Umami polenta chips with citrus mayo

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time **180-240 mins** waiting time

INGREDIENTS

10 portion(s)

For the chips:

1 l	water or vegetable stock
400 g	polenta
75 g	grated parmesan
15 g	truffle paste
55 ml	Kikkoman Naturally Brewed Soy Sauce
2 g	ground pepper
	Sunflower oil for frying

For the citrus mayo:

100 g	whole egg
10 g	lemon zest
12 g	orange zest
60 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
10 g	finely chopped garlic
5 g	salt
700 ml	sunflower oil

In addition:

10	lemon wedges
10 g	smoked salt flakes

PREPARATION

Step 1

Bring the water or vegetable stock to the boil in a pan. Gradually whisk in the polenta to avoid lumps. Simmer on a low heat for approx. 10 minutes, stirring occasionally and season with the Kikkoman Soy Sauce, pepper, parmesan cheese and truffle paste.

Step 2

Pour the polenta onto a 1/1 gastro baking tray lined with greaseproof paper, spread it out and cool in the fridge for 3-4 hours.

Step 3

Add the egg, lemon zest, orange zest, Kikkoman Lemon Ponzu, garlic and salt to a blender and mix briefly. Run the blender on the lowest setting and pour in the oil in a thin stream until a thick, creamy mayonnaise is formed.

Step 4

Once the polenta mixture has set, cut into chips (approx 1.5 cm thick) with a sharp knife and deep-fry in hot oil at 175 °C for 5 minutes until golden brown.

Step 5

Serve the chips topped with the mayo, lemon wedges and smoked salt.