KIKKOMAN

Fondue Chinoise with mushroom rolls

Total time **40 mins** **30 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,715 kJ / 410 kcal

Fat: **18 g** Protein: **11 g**
Carbohydrates: **52 g**

INGREDIENTS

4 portion(s)

10	mushrooms
8	rice paper sheets
4	king oyster mushrooms, sliced
1	broccoli
1	carrot
2	potatoes
200 g	celeriac
1	bell pepper
4 tbsp	mayonnaise
2 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
2 tbsp	ketchup
1 tsp	curry powder
4 tbsp	Kikkoman Sesame Sauce
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
800 ml	vegetable stock
200 ml	red or white wine
2	bay leaves
10	black peppercorns

PREPARATION

Step 1

10 mushrooms - **8** rice paper sheets - **4** king oyster mushrooms, sliced - **1** broccoli - **1** carrot - **2** potatoes - **200 g** celeriac - **1** bell pepper
Thinly slice the mushrooms. Soak the rice paper sheets in water, sandwich the sliced mushrooms between two sheets and roll them up to make mushroom rice paper rolls. Cut the king oyster mushrooms into thick slices. Wash the broccoli, carrot and potatoes, then cut them into bite-sized pieces. Soak the potatoes in water. Peel the celeriac and cut it into cubes.

Cut the bell pepper into thick strips. Steam or boil the broccoli, carrot, potatoes and celeriac until just tender.

Step 2

4 tbsp mayonnaise - **2 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic **2 tbsp** ketchup - **1 tsp** curry powder - **4 tbsp** Kikkoman Sesame Sauce **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Dipping sauces:

Garlic sauce: Mix the mayonnaise with the Kikkoman Teriyaki Wok Sauce Roasted Garlic until smooth.
Curry sauce: Mix the mayonnaise, ketchup and curry powder until smooth.

Sesame sauce: Mix the Kikkoman Sesame Sauce with the Kikkoman Soy Sauce until smooth.

Step 3

800 ml vegetable stock - **200 ml** red or white wine

- **2** bay leaves - **10** black peppercorns
Place the vegetable stock, wine, bay leaves, black peppercorns and thickly sliced king oyster mushrooms from Step 1 in a fondue pot. Bring to the boil.

Step 4

Using fondue forks, dip the vegetables, mushroom rolls and bell pepper from Step 1 into the hot broth from Step 3 and cook through. Serve with the dipping sauces from Step 2.