KIKKOMAN

French Sandwich

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

600 g	beef minute steak (or pork tenderloin if preferred)
4 tbsp	oil for frying
1 tsp	salt
2 tbsp	Kikkoman Teriyaki Wok Sauce with Toasted Sesame
1 pinch	of black pepper
2	baguettes
	olive oil
1	cucumber
3 tbsp	Kikkoman Seasoning for Sushi Rice (300ml)
1 tbsp	salt
4 tbsp	pickled vegetables

Mayonnaise Teriyaki Dip:

100 g	
3 tbsp	Kikkoman Teriyaki Wok Sauce with Toasted Sesame
1	Chilli
1 pinch	of black pepper

PREPARATION

Step 1

Preheat the oven at 200°C/Gas 6 . Cut the baguette in half, drizzle some oil over the bread. Bake it in the oven for about 10 minutes until crispy.

Step 2

Peel the cucumber using a peeler and cut into thin slices. Marinate cucumber with the vinegar and salt briefly.

Step 3

For the dip, mix mayonnaise with chopped chilli, black pepper and Kikkoman Teriyaki Sauce with Toasted Sesame.

Step 4

Tenderize the meat and salt it. Heat some oil in a pan. Fry the meat on both sides very quickly. Pour Kikkoman Teriyaki Sauce with Toasted Sesame over it and caramelize. Season with pepper.

Step 5

Fill the baguette with cucumber, meat and pickled vegetables. Serve with the mayonnaise.