

Grilled prawns and seasonal vegetables with ponzu yuzu jelly

Total time **150 mins** **10 mins** preparation time **20 mins** cooking time **120 mins** cooling time

INGREDIENTS

2 portion(s)

Ponzu yuzu jelly:

- 50 ml** water
- 50 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
- 2 tsp** agar agar (or 4 g leaf gelatine)
- 4** king prawns with tail

Seasonal vegetables:

- 0.5** red pepper
- 0.5** aubergine
- 0.5** courgette
- 2** okra
- 2** baby corn
- 40 ml** olive oil
- 1 tsp** salt

PREPARATION

Step 1

Ponzu yuzu jelly:

50 ml water - **50 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **2 tsp** agar agar (or 4 g leaf gelatine)

Bring the water and Kikkoman Ponzu Soy Sauce - Yuzu to a boil in a saucepan and stir in the agar agar. Once it has dissolved, pour it into a container and refrigerate for 1-3 hours until it sets.

If using leaf gelatine, soak it in water for 30 minutes to soften.

Step 2

4 prawns with tail - **0.5** red pepper - **0.5** aubergine - **0.5** courgette - **2** okra - **2** baby corn - **40 ml** olive oil - **1 tsp** salt
Preheat the oven to 170 °C

Wash and cut the pepper, aubergine and courgette into pieces. Cut the baby corn in half. Trim the top off the okra, rub it with salt, rinse under cold water and cut in half. Place the chopped vegetables and prawns on a baking tray and toss with olive oil and salt. Roast at 170 °C for 15 minutes.

Step 3

Arrange the grilled vegetables on a plate.
Take the hardened ponzu jelly out of the fridge, mash it with a fork and pour it over the vegetables.