

Hot smoked salmon, courgette and soy sauce muffins

Total time **45 mins** 15 mins preparation time 30 mins cooking time

INGREDIENTS

4 portion(s)

- 1** medium courgette, around 175g, grated
- 1 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1 tsp** freshly grated root ginger
- 120 g** hot smoked salmon, flaked
- 250 g** self-raising flour
- 0.5 tsp** ground white pepper
- 50 g** butter, melted and cooled
- 175 g** natural yogurt
- 1** medium egg
- For the spread:**
- 75 g** cream cheese
- 1 tbsp** sweet chilli sauce
- 1 tbsp** Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Preheat the oven to 200°C (180°C fan oven) gas 6. Put the grated courgette, Kikkoman Soy Sauce, ginger, salmon, flour and pepper in a bowl. Toss to mix, then make a well in the centre.

Step 2

In a separate bowl, beat together the cooled butter, yogurt and egg. Pour in the yogurt mixture into the well. Roughly mix together - there should still be some floury patches, which is fine.

Step 3

Spoon into a six-hole muffin tin, silicone moulds are best as there's no need to line them. Bake for 25-30min or until a skewer pushed into the middle comes out clean.

Step 4

Remove from the tin and cool on a wire rack until just warm. Beat the cream cheese, sweet chilli sauce and Kikkoman Soy Sauce in a small bowl. Serve with the muffins.