KIKKOMAN

Mango poke mayonnaise dip with fried sushi rice balls

Total time **60 mins** **35 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
2,463 kJ / 588 kcal
Fat: **21 g** Protein: **21.7 g**
Carbohydrates: **76 g**

INGREDIENTS

4 portion(s)

800 g	cooked sushi rice
60 ml	Kikkoman Seasoning for Sushi Rice (125ml) (alternatively 2 tbsp rice vinegar, 1 tsp sugar and 1 pinch of salt)
1	shallot
50 g	mango pulp
1 tbsp	chopped coriander
1 tsp	chilli flakes
50 g	mayonnaise
50 g	Kikkoman Sauce for Poke Bowl
20 g	spinach leaves
1	nori sheet
50 g	carrot
100 g	roast beef (cold cuts)
100 g	camembert
5	cherry tomatoes
10	basil leaves
2	eggs
70 g	Kikkoman Panko - Japanese style crispy bread crumbs
	vegetable oil for frying

PREPARATION

Step 1

800 g cooked sushi rice - **60 ml** Kikkoman Seasoning for Sushi Rice (125ml) **1** shallot - **50 g** mango pulp - **1 tbsp** chopped coriander - **1 tsp** chilli flakes - **50 g** mayonnaise - **50 g** Kikkoman Sauce for Poke Bowl
Mix the rice with Kikkoman Seasoning for Sushi Rice while still warm and set aside. Finely dice the shallot. Puree the mango flesh and mix it with the shallot, coriander, chilli flakes, mayonnaise and Kikkoman Poke Sauce.

Step 2

20 g spinach leaves - **1** nori sheet - **50 g** carrot - **100 g** roast beef (cold cuts) - **100 g** camembert - **5** cherry tomatoes
Finely chop the spinach with the nori sheet. Dice the carrot into small cubes and mix with the spinach and nori sheet. Cut the roast beef and camembert into 10 pieces each. Halve the tomatoes.

Step 3

10 basil leaves
Divide the rice into 20 portions and gently flatten between cling film. Place the roast beef, carrots, spinach and nori sheet in the centre of 10 portions of rice. Place the camembert, tomato and basil in the centre of the remaining 10 portions. Use the cling film to shape the rice into a ball around the fillings.

Step 4

2 eggs - **70 g** Kikkoman Panko - Japanese style crispy bread crumbs - Vegetable oil for frying

Whisk the egg and dip the sushi balls in it, then coat with the Kikkoman Panko. Heat the oil in a pan to approx. 165 °C and deep-fry the sushi balls for 3-5 minutes. Serve with the dip.