

Panko bitterballen with colourful salad

Total time **165 mins** 25 mins preparation time 10 mins cooking time 130 mins cooling time

Nutritional facts (per portion):
4,024 kJ / 969 kcal

Fat: **71.9 g** Protein: **27.3 g**
Carbohydrates: **50.3 g**

INGREDIENTS

2 portion(s)

For the Joppie sauce:

80 g mayonnaise
0.25 onion, diced
1 tsp Kikkoman Sauce for Rice - sweet
0.5 tsp curry powder
3 pinch of black pepper, freshly ground

For the ponzu mustard

2 tbsp mustard
2 tsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

For the bitterballen:

1 tbsp butter
1 tbsp plain flour
2 tbsp Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
60 ml cream
2 tbsp water
1 tsp parsley, chopped
0.25 small onion, diced
2 pinch of black pepper, freshly ground
3 pinch of nutmeg, ground
150 g minced beef

For the coating

1 small egg
2 tbsp plain flour
80 g Kikkoman Panko - Japanese style crispy

PREPARATION

Step 1

80 g mayonnaise - **0.25** onion, diced - **1 tsp** Kikkoman Sauce for Rice - sweet **0.5 tsp** curry powder - **3 pinch** of black pepper, freshly ground - **2 tbsp** mustard - **2 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

For the Joppie sauce, mix the mayonnaise with the diced onion and Kikkoman Sauce for Rice, and season with the curry powder and pepper. For the ponzu mustard, stir the Kikkoman Ponzu Lemon into the mustard.

Step 2

1 tbsp butter - **1 tbsp** plain flour - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour - **60 ml** cream - **2 tbsp** water - **1 tsp** parsley, chopped - **0.25** small onion, diced - **2 pinch** of black pepper, freshly ground - **3 pinch** of nutmeg, ground

For the bitterballen, heat the butter in a saucepan, sprinkle in the flour and cook gently for a minute. Pour in the Kikkoman Ramen Soup Base, cream and water, bring to the boil, stir in the parsley and diced onion, season with the pepper and nutmeg and leave to cool for about 10 min.

Step 3

150 g minced beef
Mix in the minced beef, adjust the seasoning if necessary and chill for about 2 h.

Step 4

1 small egg - **2 tbsp** plain flour - **80 g** Kikkoman Panko - Japanese style crispy bread crumbs - Oil, for frying

bread crumbs

Oil, for frying

For the salad

1 bunch of radishes
1 baby cucumber
50 g salad sprouts (optional)
2 tsp Kikkoman Toasted Sesame Oil
2 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
3 pinch of black pepper, freshly ground
To serve
1 tbsp mustard

For the coating, beat the egg and pour into a shallow bowl. Place the flour and Kikkoman Panko in two separate shallow bowls. With damp hands, shape the mince mixture into small balls roughly 3 cm in diameter, coat them first in the flour, then in the egg and finally in the Kikkoman Panko. Heat the oil in a deep-fryer and fry the bitterballen in batches for about 5 min until golden, then drain on kitchen paper.

Step 5

1 bunch of radishes - **1** baby cucumber - **50 g** salad sprouts (optional) - **2 tsp** Kikkoman Toasted Sesame Oil - **2 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **3 pinch** of black pepper, freshly ground - **1 tbsp** mustard

For the salad, cut the radishes and cucumber into thin strips, mix with the salad sprouts (if using), the Kikkoman Sesame Oil and Kikkoman Ponzu Lemon, and season with the pepper. Arrange the salad and bitterballen on plates and serve with the dips and the mustard.