KIKKOMAN

Pull-apart bread with herb dipping sauce

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
1,927 kJ / 462 kcal

Fat: **25 g** Protein: **14 g**
Carbohydrates: **46 g**

INGREDIENTS

6 portion(s)

100 g	sun-dried tomatoes, from a jar
1	garlic clove, peeled and chopped
1 tbsp	fresh mint, chopped
1 tbsp	fresh basil, chopped
1 tbsp	fresh parsley, chopped
100 ml	olive oil
400 g	fresh round loaf e.g cob or boule
3 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 tbsp	honey
200 g	mozzarella
1 tbsp	black sesame seeds, to garnish
	Black pepper, to taste

PREPARATION

Step 1

100 g sun-dried tomatoes, from a jar - **1** garlic clove, peeled and chopped - **1 tbsp** fresh mint, chopped - **1 tbsp** fresh basil, chopped - **1 tbsp** fresh parsley, chopped - **100 ml** olive oil - **3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1 tbsp** honey - Black pepper, to taste
Finely chop the sun-dried tomatoes. In a bowl, mix the olive oil with the chopped garlic, mint, basil and parsley. Add the finely chopped tomatoes. Season with the Kikkoman Lemon Ponzu, black pepper and honey, then mix thoroughly.

Step 2

400 g fresh round loaf e.g cob or boule - **200 g** mozzarella - **1 tsp** black sesame seeds, to garnish
Score the bread in a criss-cross pattern, making cuts approximately 5 cm apart, taking care not to slice all the way through to the bottom. Place torn pieces of mozzarella into the gaps. Wrap the bread in aluminium foil and place it in a preheated oven at 180 °C for 8–10 minutes, then remove the foil and bake for a further 5 minutes. Remove from the oven, transfer to a plate, sprinkle with the black sesame seeds and serve with the dip.