KIKKOMAN

Spicy breadcrumbed prawns-skewers with creamy edamame dip

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,438 kJ / 583 kcal

Fat: **28.9 g** Protein: **26.9 g**
Carbohydrates: **50.3 g**

INGREDIENTS

2 portion(s)

200 g	frozen edamame (alternatively frozen peas)
	Salt
	Some coriander leaves
2 tbsp	crème fraîche
1 tsp	lime juice
5.5 tsp	Kikkoman Naturally Brewed Soy Sauce
	Freshly ground pepper
1	egg
0.5 tsp	chilli flakes
20 g	cornstarch (approx. 2 tbsp)
30 g	flour (approx. 2-3 tbsp)
0.5 tsp	baking powder
12	raw, shelled large/king prawns (alternatively: scallops, salmon fillet pieces)
50 g	Kikkoman Panko - Japanese style crispy bread crumbs
2 tbsp	sunflower oil
6	bay leaves
	Also: small wooden cocktail skewers

PREPARATION

Step 1

Cook the edamame, drain, let cool slightly, then puree with the coriander, crème fraîche, lime juice and 3-4 tsp Kikkoman soy sauce and season with pepper.

Step 2

Whisk the egg with the chilli and 2 tsp soy sauce.

Step 3

Mix the cornstarch, flour and baking powder. Dredge the prawns first in the flour and baking powder mixture, then in the egg, then in the panko breadcrumbs and fry in the heated oil until crispy, about 5 minutes.

Step 4

Thread 2 prawns and 1 bay leaf on each of the skewers and serve with the edamame dip.