

Spicy breadcrumbed prawns-skewers with creamy edamame dip

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

Nutritional facts (per portion):
2438 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.