

Vegetarian millet balls in a spicy curry sauce

Total time **30 mins** 30 mins preparation time

Nutritional facts (per portion):

1360 kJ / 325 kcal

INGREDIENTS

4 portion(s)

Balls:

- 100 g** millet
- 8** dried tomatoes in oil with herbs
- 0.5 bunch** parsley
- 3** basil sprigs

Sauce:

- 1** medium onion
- 1** chilli pepper
- 2 tbsp** rapeseed oil
- 2 tbsp** red curry paste
- 700 g** tomato passata
- 150 ml** coconut milk
- Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

Put the millet in a pan and pour on 220 ml water and cook over low heat for 12 minutes with a lid on. Meanwhile, chop the parsley and basil.

Step 2

Mix hot millet with dried tomatoes, then mix with herbs and put aside to cool.

Step 3

Chop the onion and chilli, fry in oil along with the curry paste. Add tomato passata and simmer for 10 minutes. Stir in the coconut milk and [Ponzu citrus soy sauce](#).

Step 4

Form small balls from the millet mixture and serve with the curry sauce while warm.