

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:

medium onion
chilli pepper
tbsp rapeseed oil
ted curry paste
tomato passata
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 <u>Ponzu citrus soy sauce</u>.

Step 4

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