

STREETFOOD

BY KIKKOMAN



**RECIPES
& TRENDS
FROM EUROPE
FOR EUROPE**

INSPIRE • TRY
PROFIT

STREETFOOD

RECIPES & TRENDS FROM EUROPE FOR EUROPE



Street food has taken Europe by storm. Whether as a snack from the market, at a festival with hundreds of food trucks, or a go-to spot for lunch, grabbing a quick bite has become a daily essential for many.

But what are the current street food trends in Europe? And how do they differ from trends in Asia, America and the rest of the world?

At Kikkoman, we've gathered this information for you and are excited to present the three most important trends for you for 2024 and 2025. To help you whet your customers' appetites for these trends, we've created **inspiring recipes that are easy to prepare with our high-quality Kikkoman sauces. With vegan, gluten-free and low-salt options, our sauces are reliably flexible and offer guaranteed time savings and great results every time. Kikkoman – your inspiring partner for everyday street food.**

**KIKKOMAN -
YOUR INSPIRING
PARTNER FOR
EVERYDAY STREET FOOD**



DID YOU KNOW?
STREET FOOD VENDORS DATE BACK TO ANCIENT GREECE, WHERE VENDORS SOLD GRILLED FISH ON SKEWERS. IN JAPAN, THE TRADITION OF "YATAI", WHERE FOOD WAS SOLD FROM WOODEN CARTS, BEGAN BACK IN THE 6TH CENTURY. TODAY, WE CAN'T IMAGINE STREET FESTIVALS OR CITY CENTRES WITHOUT A VARIETY OF FOOD STANDS.



Junk is out. Quality is in.

TREND 1



The concept of junk food is linked to the history of the United States. Of course, dishes high in calories, sugar, and salt but low in nutrients have always existed, but the US has made an art out of producing them.

This influence has spread over the years. North and South America have fully embraced junk food, and Europeans have also developed a taste for sweet and fatty snacks.

However, in recent years, Europeans have become much more health conscious. The COVID-19 pandemic in particular made many people realise the importance of a healthy diet. **But giving up tasty treats, snacks and their favourite street food? That's not an option.**

It's no surprise, then, that more and more consumers, along with food vendors, are focusing on nutrition and quality ingredients.

HOW IS THIS EXPRESSED?

Increased attention is being paid to the content of nutrients and additives in ingredients and products. For example, **white flour is often swapped for wholegrain products or starchy vegetables such as pumpkin, lentils or sweet potatoes** to improve the nutritional balance.

Adding other high-quality ingredients to classic dishes has also become essential for Europeans. **Balancing vegetables, meat and carbohydrates** is important to them both at home and when snacking on the street. They also care about the origin and certification of the ingredients.

Meat consumption has also declined significantly in Europe. Street food trucks without a vegan or vegetarian

option are rare. And when it comes to these alternatives, it's not just about switching to meat substitutes. The **characteristic umami flavour is often achieved through ingredients like mushrooms, tomatoes, olives, soy sauce, or even yeast.**

This trend towards higher quality is also reflected in the avoidance of unnecessary additives in ingredients and seasonings. For example, many food vendors prefer Kikkoman products to other soy sauces because they are free from flavour enhancers, sugar and preservatives – a factor that is just as important to Europeans as it is to the Japanese themselves.



Chicken burger

IN A PUMPKIN & RÖSTI BUN

The bun in this chicken burger recipe is replaced with a delicious pumpkin rösti. It comes with a spicy sauce and delicious coleslaw - both rounded off with Kikkoman Soy Sauce and Kikkoman Wok Sauce - Teriyaki.

10 Burger of 345 g each

45 min

INGREDIENTS

MEAT

10 chicken legs, 70 g each
(boneless and skinless)
40 g olive oil
40 g lemon juice
12 g chopped garlic
10 g salt
3 g dried thyme
125 g flour, type 405
15 g baking powder
2 g paprika powder
2 g garlic powder
2 g onion powder
10 g salt
240 ml cold water
Vegetable oil for frying

SALAD

350 g shredded red cabbage
80 g grated carrots
55 g mayonnaise
30 g horseradish
20 ml apple cider vinegar
25 g brown sugar
35 ml Kikkoman Naturally
Brewed Soy Sauce

SAUCE

250 g Greek yoghurt
30 g chopped capers
15 g lemon juice
5 g lemon zest
25 g mayonnaise
25 ml Kikkoman Wok Sauce -
Teriyaki

PUMPKIN RÖSTI

1.2 kg grated butternut squash
250 g wheat flour, type 405
150 g whole egg
2 g ground cinnamon
60 ml Kikkoman Wok Sauce -
Teriyaki
30 g olive oil

PREPERATION

Mix the chicken in a bowl with the olive oil, lemon juice, garlic, salt and thyme. Coat the meat thoroughly and marinate in the fridge for 30-60 minutes.

Meanwhile, prepare the batter. Mix the flour, baking powder, paprika powder, garlic powder, onion powder and salt with cold water to form a smooth batter. Preheat the oil to 175 °C for frying.

Mix the red cabbage, carrots, mayonnaise, horseradish, vinegar, sugar and Kikkoman Soy Sauce in a bowl and set aside.

In a small bowl, mix the yoghurt, mayonnaise, capers, lemon juice, lemon zest and Kikkoman Wok Sauce - Teriyaki and stir until smooth.

Dip the chicken pieces in the batter and fry in hot oil for 6-8 minutes.

In another bowl, mix the pumpkin with the flour, egg, cinnamon and Kikkoman Wok Sauce - Teriyaki.

Heat the olive oil in a pan. Fry 80 g of the mixture per rösti over a medium heat for 3-4 minutes per side until golden brown.

Brush the hash browns with the sauce. Place the chicken pieces and salad on top and serve as a burger, covered with a second rösti

TIPS

To keep the fried chicken pieces crispy for longer, drain them on a kitchen towel and store on a wire rack



Chicken burgers have always been the go-to for those avoiding red meat and wanting a healthier fast food option. We've taken it a step further by sandwiching a delicious chicken patty between two pumpkin rösti and serving it with an Asian-inspired coleslaw. This adds healthy fibre and plenty of vitamins!



ALLERGENS

Soybeans, gluten, milk, eggs, mustard, sulphites



If your guests want to avoid meat but still want that typically rich umami flavour, this burger is the perfect choice. The patty, the toppings and the delicious sauce pack a powerful vegetable punch, look visually appealing and are full of good nutrients!

Beetroot burger

WITH AUBERGINE AND SESAME SAUCE

Already a vegetarian street food classic. Instead of meat on the bun, we present a beetroot and millet patty. The Kikkoman Sesame Sauce adds an oriental-Asian note.



10 Burger of 280 g each

35 min

INGREDIENTS

BURGER PATTIES

- 100 g raw millet
- 600 g beetroot, pre-cooked and vacuum-packed
- 150 g finely diced white onions
- 100 g oat flakes
- 60 g ground linseed
- 150 ml balsamic vinegar
- 10 g cumin
- 10 g salt

TOPPINGS

- 700 g eggplant, washed and cleaned
- 50 ml balsamic vinegar
- 50 g maple syrup
- 50 ml rapeseed oil
- 10 rustic vegan burger buns, about 60 g each
- 100 g red onion, cut into approx. 1 mm thick rings
- 100 g rocket salad, washed and cleaned

SAUCE

- 350 ml Kikkoman Sesame Sauce
- 10 g chilli powder
- 15 g maple syrup
- 5 g ground coriander
- 30 ml lemon juice

PREPERATION

Cook the 100 g of millet in 500 ml of water over a medium heat for 10 minutes, then drain in a sieve. Remove the beetroot from the packaging and grate coarsely. Mix the grated beetroot, diced onion, oat flakes, ground linseed, vinegar, cumin, salt and cooked millet thoroughly and let stand for 10 minutes. In the meantime, preheat the oven (fan) to 180 °C.

Form burger patties by placing approx. 130 g of the mixture per portion onto a baking tray lined with greaseproof paper. Shape each of them with a cookie cutter (σ 11 cm).

Slice the aubergine into approx. 4 mm thick slices using a slicer, place them on a second baking tray and marinate with the vinegar, maple syrup and oil.

Bake the burger patties and aubergine in the oven for 15 minutes.

Meanwhile, mix the Kikkoman Sesame Sauce, chilli powder, maple syrup, coriander and lemon juice in a bowl.

Build the burgers by placing a beetroot patty on each bottom half of the bun. Top with the aubergine, rocket salad, onion slices, sauce and the top half of the burger bun and serve.

TIPS

The beetroot patties can be easily frozen after cooking.



ALLERGENS

Soybeans, gluten, sesame, sulphites, eggs



Fried mushrooms

À LA TONKATSU WITH SWEET POTATO CHIPS

Tonkatsu - today we're serving up a vegetarian take on the Japanese classic using oyster mushrooms. The Kikkoman Teriyaki Marinade adds an authentic flavour to the bread crumb coating.

10 portions of 360 g each

37 min

INGREDIENTS

SALAD

600 g finely shredded white cabbage
400 g finely grated carrots
10 g chopped chives
150 ml rice vinegar
150 g icing sugar
5 g salt

MUSHROOMS

Oil for frying
100 g wheat flour, type 405
250 g whole egg
200 ml Kikkoman Teriyaki Marinade
300 g Kikkoman Panko – Japanese style crispy bread crumbs
700 g oyster mushrooms

IN ADDITION

1.2 kg frozen sweet potato chips
Oil for frying
10 g chives

PREPERATION

Place the vegetables for the salad in a large bowl. Mix the vinegar, sugar and salt, then add to the vegetables and leave to marinate in the fridge until ready to serve.

Preheat the oil to 175 °C. Prepare a breading line: Fill one bowl with flour. In a second, mix the egg with the Kikkoman Teriyaki Marinade, and in a third, place the Kikkoman Panko.

Coat the mushrooms in flour, dip them into the egg mixture, and then cover them with the Kikkoman Panko. Fry in the hot oil for 2-3 minutes.

Meanwhile, deep-fry the sweet potato chips in hot oil at 175 °C for approx. 4 minutes.

Garnish the sweet potato chips and mushrooms with the chives. Serve with the salad in a separate bowl.

TIPS

For a special twist, you can add various dry spices or sesame seeds to the Kikkoman Panko bread crumb coating.



ALLERGENS

Gluten, soybeans, eggs, sulphites



Vegetarians will love this umami explosion. Oyster mushrooms provide a savoury, piquant flavour that's enhanced by marinating and breading them with Kikkoman Teriyaki Marinade. No need for meat substitutes with unnecessary additives!

THE KIKKOMAN PRODUCTS THAT MATCH THE TREND

High-quality products are just as important to Europeans as they are to the Japanese. That's why Kikkoman Soy Sauces are a popular choice for both home cooking and the professional hospitality industry.

Our soy sauce is produced using centuries-old knowledge, and still follows a traditional and time-intensive process today: triple fermentation. This ensures its unmistakable flavour, which is achieved without the use of preservatives, flavour enhancers, sugar or colourings.

Kikkoman Naturally Brewed Soy Sauce is our popular classic and premium all-rounder. It's made exclusively from soybeans, wheat, water and salt. This makes it not only a vegan umami wonder but also the right choice for all food vendors who value quality and good ingredients.

If you want to offer your guests alternatives to suit their individual diets, **Kikkoman Less Salt Soy Sauce**, for example, is a great option. It tastes just as authentic and gives dishes the typical umami kick despite having almost half the salt content removed through a special process.

People with gluten intolerance are also well-catered for with Kikkoman. Our **Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce** is naturally fermented in the same way as our other products – but without the wheat.

Whichever soy sauce you choose, you and your guests can be sure of its quality and great taste!



KIKKOMAN NATURALLY BREWED LESS SALT SOY SAUCE



43%
LESS SALT THAN IN
THE CLASSIC RECIPE

NATURALLY
VEGAN

AWARDED THE
V-LABEL
BY THE INDEPENDENT
EUROPEAN VEGETARIAN
UNION (EVU)

FREE
FROM GMOS,
FLAVOUR ENHANCERS,
COLOURINGS
AND PRESERVATIVES

LIQUID
AND THEREFORE
EASY TO DOSE



KIKKOMAN NATURALLY BREWED SOY SAUCE



TOP
QUALITY
FOR YOUR KITCHEN
AND GUESTS

VEGAN
AND CERTIFIED WITH THE
V-LABEL
THROUGHOUT EUROPE

FREE
FROM GMOS,
FLAVOUR ENHANCERS,
COLOURINGS
AND PRESERVATIVES

LIQUID
AND THEREFORE
EASY TO DOSE

AUTHENTIC TASTE
WITHOUT GLUTEN

VEGAN AND
HALAL

FREE
FROM GMOS,
FLAVOUR ENHANCERS,
COLOURINGS
AND PRESERVATIVES

LIQUID
AND THEREFORE
EASY TO DOSE



KIKKOMAN NATURALLY BREWED TAMARI GLUTEN FREE SOY SAUCE



ALLERGENS
Soybeans, gluten, milk,
sesame

Langos

WITH BRAISED BEEF

You may know langos as finger food from fairs and Christmas markets. Today, however, we're not topping the crispy dough with sour cream and cheese, but with a savoury minced meat sauce infused with an Asian twist, featuring Kikkoman Less Salt Soy Sauce.

10 portions of 300 g each

73 min

INGREDIENTS

LANGOS

700 g wheat flour, type 550
10 g dry yeast
20 g sugar
400 ml milk
5 g salt
Oil for frying

BEEF SAUCE

400g diced white onion
25 g finely chopped ginger
25 g finely chopped garlic
80 ml rapeseed oil
1 kg minced beef
5 star anise
3 cinnamon sticks
250 ml Shaoxing rice wine or sherry as an alternative
250 ml Kikkoman Naturally Brewed Less Salt Soy Sauce
100 g tomato purée
150 ml water
50 g cornflour

GARNISH

200 g cucumber, cut into half-moons
10 g finely chopped chives
10 g roasted white sesame seeds

PREPERATION

Mix the wheat flour, dried yeast and sugar in a mixing bowl, add warm milk (35 °C) and knead the dough in a food processor for 5 minutes. Cover the dough and let it stand in a warm place for about 40 minutes.

In the meantime, sauté the onion, ginger and garlic in a pan with oil for 2 minutes. Add the star anise, cinnamon and minced beef and fry for a further 5 minutes, stirring occasionally. Add the Shaoxing rice wine, Kikkoman Less Salt Soy Sauce, tomato purée, water and cornflour. Reduce the sauce over a medium heat for approx. 40 minutes. Remove the star anise and cinnamon stick.

Divide the dough into 10 equal pieces of approx. 110 g each (approx. 14 cm long, 7 cm wide). Press the edges up by approx. 1 cm. Cover and let the pastry stand for a further 20 minutes.

Heat the oil in a frying pan or deep fryer to 175 °C. Fry the dough for approx. 3 minutes on each side. Place the langós on a plate, fill with the beef sauce and garnish with the cucumber.

TIPS

Stir the minced meat with a whisk to make it really crumbly.



We've taken the Hungarian classic langos and refined it with extra flavour and high-quality beef. The addition of spices that aid digestion makes it even tastier, while cucumber and chives provide a fresh kick.



ALLERGENS
Eggs, gluten, soybeans, milk, sulphites

Spicy cheese spaetzle

Cheese spaetzle with an Asian twist: the distinctive flavours come not only from sambal oelek and shiitake mushrooms but also from the Kikkoman Teriyaki Marinade.

10 portions of 350 g each

27 min

vegetarian

INGREDIENTS

SPAETZLE

1.6 kg ready-made spaetzle from the supermarket fridge (cooked weight: 1.8 kg)

CHEESE SAUCE

160 g onion, cut into strips
20 g chopped garlic
240 g shiitake mushrooms, cut into strips
160 g clarified butter
80 g wheat flour, type 405
1.2 l whole milk
120 ml Kikkoman Teriyaki Marinade
240 g grated cheddar
40 g sambal oelek

IN ADDITION

10 g fried onions
5 g chopped chives

PREPERATION

Cook the spaetzle according to the packet instructions and keep it warm.

Sauté the onion, garlic and mushrooms in clarified butter until translucent. Strain through a sieve and collect the butter. Return the butter to the pan and stir in the flour. Stir in the cold milk over a medium heat and bring to the boil, being careful not to let it burn. Stir in the Kikkoman Teriyaki Marinade, cheese and sambal oelek and simmer for 5 minutes on a low heat.

Serve the spaetzle on deep plates, pour over the sauce and top with the fried onions and chives.

TIPS

Pour a little oil over the spaetzle to prevent them from sticking together, making storage easier.

Swabian cheese noodles - spaetzle - have a long tradition as a filling dish served in mountain huts after a strenuous hike. To upgrade this classic dish, we've added marinated mushrooms and a little spice, giving this "heavy" dish a lighter touch.





The French tarte flambée is typically topped with bacon, onions and sour cream. Our version is more refined, vegetarian and healthier! Shiitake mushrooms and pak choi are lower in calories, and offer health-conscious guests significantly more vitamins than the usual tarte flambée toppings. A win-win for everyone.



Tarte flambée

WITH SHIITAKE MUSHROOMS AND MISO SAUCE

France meets Japan in this unique tarte flambée. Instead of the usual toppings of bacon, sour cream or onions, we use delicious shiitake mushrooms and a creamy miso sauce, rounded off with Kikkoman Less Salt Soy Sauce and Kikkoman Ponzu Lemon.

10 portions of 440 g each

30 min

vegetarian

INGREDIENTS

DOUGH

30 g salt
700 ml lukewarm water
150 ml olive oil
1.8 kg wheat flour, type 405

SAUCE

100 ml Kikkoman Naturally Brewed Less Salt Soy Sauce
50 g light miso paste
50 ml honey
400 g crème fraîche, 30%
300 g cream cheese, 70%

BELAG

400 g red onions, cut into rings
200 g shiitake mushrooms, cut into strips
200 g pak choi, cut into bite-sized pieces
50 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce – Lemon
25 ml olive oil

PREPERATION

Dissolve the salt in the lukewarm water. Mix with the olive oil and flour to form a smooth dough. Cover and let stand in a bowl for 10 minutes. In the meantime, preheat the oven to 220 °C. Form balls of dough weighing 260 g each and roll out to 2-3 mm thick.

Mix the Kikkoman Less Salt Soy Sauce with the miso paste and honey. Fold in the crème fraîche and cream cheese.

Spread 90 g of the sauce over each dough base. Top with the onions and mushrooms and bake for approx. 10 minutes until golden brown.

Marinate the pak choi with the Kikkoman Ponzu Lemon and olive oil, spread over the prepared tarte and serve immediately.

TIPS

If using a fan-assisted oven for baking, reduce the time to approx. 6 minutes



ALLERGENS
Crustaceans, gluten, egg, lactose, soy

SAVOURY PRAWN AND SMOKED PINEAPPLE *waffles*

Yes, savoury waffles! These waffles form the perfect base for our grilled prawns. The flavour of both is taken to a new level with Kikkoman Soy Sauce, creating the perfect savoury contrast to the sweet and smoky pineapple.

10 portions of 200 g each

35 min

INGREDIENTS

WAFFLE BATTER

220 g wheat flour, type 405
8 g baking powder
20 g Kikkoman Naturally Brewed Soy Sauce
15 g sugar
120 g whole egg
400 g buttermilk
55 g melted butter + a little for greasing

PRAWN

5 g sweet paprika powder
5 g ground cumin
5 g ground coriander seeds
2 g cayenne pepper
20 g Kikkoman Naturally Brewed Soy Sauce
3 g ground black pepper
30 g finely chopped garlic
60 ml olive oil
45 g lemon juice
750 g prawns, cleaned and peeled (16/20)

PINEAPPLE

5 g smoked paprika powder
10 g ground cinnamon
75 g honey
45 g lemon juice
250g fresh pineapple, cut into bite-sized pieces

IN ADDITION

400 g labneh
10 g finely chopped coriander
10 g chopped chives

PREPERATION

Mix the flour, baking powder, Kikkoman Soy Sauce and sugar in a large bowl. Beat the egg in a second bowl and mix with the buttermilk and melted butter. Add the egg mixture to the flour and stir to combine. Don't stir too much; a few lumps are fine. Cook the batter in a greased waffle iron.

In another bowl, mix the paprika, cumin, coriander, cayenne pepper, Kikkoman Soy Sauce, pepper, garlic, olive oil and lemon juice. Add the prawns to the marinade, cover well and leave to steep in the fridge for at least 15 minutes. Then cook in a pan or on the grill for 3-4 minutes.

In a third bowl, mix the smoked paprika, cinnamon, honey and lemon juice. Marinate the pineapple pieces in the mixture for at least 30 minutes. Grill the pineapple pieces over a high heat, for 3-4 minutes, turning occasionally.

Serve the waffles with the labneh, pineapple, shrimp and fresh herbs.

TIPS

Leave the baked waffles to cool on a wire rack. Then they can be reheated in the oven or frozen (they keep for up to 2 months).



Waffles don't always have to be eaten with icing sugar and chocolate. We've created a savoury-sweet interpretation: with protein-rich prawns and pineapple, which not only adds plenty of vitamins but also helps the body absorb proteins. A real power dish!



Rooted in tradition.

TREND 2



Europeans see themselves as global citizens, well-connected across the world and absolutely mobile in their ability to travel, thanks to the EU. They share common values, continually discover commonalities and know how their overlapping European history has shaped them.

But alongside all these shared traits, many things set them apart. Instead of letting this divide them, however, Europeans celebrate these differences. **Traditions, customs and familiar classics from home offer a comforting blanket that they can all snuggle under together.**

The rediscovery of these roots is due in no small part to the turbulent times many are living through. Looking back to childhood comforts brings a sense of calm and simplicity to life.

We first noticed this trend in fashion, with traditional clothing and patterns being reinterpreted. **Now these tendencies are spilling over into the food world, and European classics, once only known in their respective regions, are experiencing a culinary revival.**

At the forefront of this trend is the reinterpretation of Eastern European cuisine. While Italian, French and Greek cuisine has largely been thoroughly explored, new culinary highlights are emerging from Slovenia, Croatia and Serbia. Furthermore, the simplicity of Scandinavian cuisine and dishes from German-speaking countries are experiencing a revival. **These dishes not only evoke nostalgia but are also true umami bombs, making them the perfect complement to Asian cooking and seasoning styles.**

Because for all food vendors, one thing is key: the food has to be authentic, yes, but never brown and boring. Hearty European dishes, especially, can often come across as bland and uninspired. That's something we might tolerate from our grandparents but not when the food is reimagined for a street food truck.

This is the reason Asian and South American influences are so valuable: they add colour, sweetness, spiciness and nuanced flavour experiences. Inspired by traditional roots, interpreted with new worlds of taste.



Teriyaki beer-pork knuckle

WITH UDON

The Bavarian classic reinterpreted as a Japanese-style wok dish. Who'd have thought that pork knuckle and Kikkoman Soy Sauce would complement each other so well.

10 portions of 450 g each

135 min

INGREDIENTS

PORK KNUCKLE

2 kg pork knuckle (820 g net weight cooked and boneless)
10 g peppercorns
2 g bay leaves

SAUCE

150 g chopped shallots
15 g chopped garlic
25 g chopped ginger
50 ml rapeseed oil
1.25 l dark beer
200 ml Kikkoman Naturally Brewed Soy Sauce
25 g honey
300 g frozen edamame
500 g red peppers, cut into strips
100 g butter in flakes
60 g cornflour
160 ml water

IN ADDITION

2 kg udon noodles
20 g sesame seeds

PREPERATION

Boil the pork knuckle in a pressure cooker with the water, pepper and bay leaves for 45 minutes until tender. Remove the bone and shred the meat. Set aside until further processing.

Sauté the shallots, garlic and ginger for 1 minute in half the rapeseed oil. Deglaze with the beer and Kikkoman Soy Sauce. Add the honey and reduce the sauce to one litre over a medium heat for approx. 45 minutes.

Sauté the red pepper and edamame in the remaining oil in a pan for approx. 5 minutes.

Add the butter to the sauce. Mix the cornflour with the water and use it to thicken the sauce. Reduce the heat, add the vegetables and meat to the sauce and keep warm.

Boil the udon noodles in salted water for approx. 1 minute. Reheat portions of the udon with the meat, vegetables and sauce in a small pot and serve garnished with the sesame seeds.

TIPS

If you wish to store the udon noodles for later, toss them in oil after cooking to prevent them from sticking together and keep them in a cool place.

Prepare the pork knuckle while it is still warm, so the meat separates more easily from the bone.

ALLERGENS
Lactose, sesame seeds,
soy, gluten



Pork knuckle, known as "Schweinshaxe" or "Eisbein" in Germany, is a dish found throughout the country. The pork comes from the leg of the pig, known for its rich marbling and thick layer of fat. This makes the meat tender and aromatic but requires slow cooking to ensure it falls off the bone easily.





Spaghetti alla puttanesca, a pasta dish with a spicy-hot tomato sauce, is a famous dish from southern Italy. The name literally means "spaghetti in the style of a prostitute". No one knows exactly how this name came about, but some speculate that the dish's simple and quick preparation suited the women's busy schedule or that the spicy sauce warmed them on chilly nights.



Cod

IN PUTTANESCA SAUCE

Drawing inspiration from Italian pasta alla puttanesca, this dish features cod in a puttanesca sauce. The secret ingredient is Kikkoman Ponzu Lemon for a fresh and tangy touch.

10 portions of 370 g each

50 min

INGREDIENTS

SAUCE

- 180 g finely diced onions
- 10 g finely chopped garlic
- 60 ml olive oil
- 30 g capers
- 5 g anchovy fillets
- 100 g black olives
- 800 g strained tomatoes
- 100 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 20 g brown sugar

COUSCOUS

- 250 ml vegetable stock
- 250 g couscous
- 350 g diced cucumber
- 150 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 200 ml olive oil
- 20 g chopped parsley

FISH

- 1.6 kg cod
- 2 tbsp flour
- 100 ml vegetable oil

PREPERATION

Sauté the onions and garlic in a pan with olive oil until translucent. Add the capers, anchovies, olives, strained tomatoes, Kikkoman Ponzu Lemon and sugar. Reduce over a medium heat for approx. 10 minutes.

Bring the vegetable stock to a boil, pour over the couscous and leave to steep for 10 minutes.

Add the cucumber, Kikkoman Ponzu Lemon and olive oil to the couscous.

Cut the cod into 160 g pieces, flour and fry them in a hot pan with the vegetable oil until golden brown.

Arrange the couscous salad on the plates, spoon the sauce alongside, and place the fish on top. Serve garnished with the parsley.

TIPS

Dust the fish with a little flour to prevent it from sticking to the pan.



ALLERGENS

Fish, gluten, soybeans, celery, sulphites

ALLERGENS
Gluten, egg, lactose,
soy, sesame seeds

Cepelinai

WITH PULLED DUCK

This national dish from Lithuania consists of small, stuffed potato dumplings filled with pulled duck. The marinade is flavoured with Kikkoman Poke Sauce and Kikkoman Soy Sauce to give the dish a special touch.

10 portions of 365 g each 260 min

INGREDIENTS

DUCK

600 g duck leg (weight without bones)
6 g orange zest
100 ml orange juice
10 g chopped garlic
10 g honey
50 ml Kikkoman Sauce for Poke Bowl
100 ml Kikkoman Naturally Brewed Soy Sauce
20 ml balsamic vinegar
2 g ground ginger
2 g ground coriander
2 g smoked paprika powder
1 g dried thyme
1 g chilli flakes
200 ml chicken stock

CEPELINAI

1.1 kg peeled floured potatoes
800 g wheat flour, type 405
170 g whole egg
30 g salt

SAUCE

70 g butter
15 g chopped garlic
400 ml buttermilk
70 ml whipping cream
60 Kikkoman Sauce for Poke Bowl

IN ADDITION

60 g fresh chopped parsley

PREPERATION

Pat the duck dry with a kitchen towel. Mix the orange zest, orange juice, garlic, honey, Kikkoman Poke Sauce, Kikkoman Soy Sauce, vinegar, ginger, coriander, paprika, thyme and chilli flakes in a bowl until well combined.

Place the duck in the mixture and leave to marinate in the fridge for at least 1 hour (preferably overnight).

Then place the duck on a baking tray and cook in a preheated oven at 180 °C for 2-2½ hours until the meat is tender.

Pull the meat apart, add 100 ml of the cooking juices to it and leave to cool.

Roughly dice half of the potatoes and bring to the boil in cold, salted water. Cook for approx. 20 minutes, then press through a potato ricer. Grate the remaining potatoes finely. Squeeze the liquid out of the mixture and mix in a bowl with the cooked potatoes, flour, egg and salt.

Fill each dumpling with approx. 70 g of the potato mixture and 20 g of duck meat. Seal well and shape into oval balls.

Bring a large saucepan of salted water to the boil. Carefully place the cepelinai in the water and cook for 20-25 minutes. When they are cooked, they will float to the surface.

For the sauce, melt the butter in a pan. Sauté the garlic in it for about 1 minute. Stir in the buttermilk. Add the cream and stir until the sauce is creamy and warm. It should no longer boil. Flavour with Kikkoman Sauce for Poke Bowl.

Serve 3 cepelinai per plate garnished with the sauce and parsley.

TIPS

Dust your hands with flour to make handling the pastry easier. Finely chop the pulled duck leg to make it easier to stuff into the dumplings.



Cepelinai originated in Lithuania, and their name translates roughly as "zeppelins". These potato dumplings were traditionally prepared during the potato harvest season, as they're very filling and offer many flavour variations with different fillings. It's no surprise they're one of Lithuania's national dishes!



ALLERGENS
Gluten, eggs, milk, soybeans,
sesame, celery, sulphites



Halušky

WITH TROUT

This dish is rooted in Eastern European tradition. We refine the potato spaetzle with Kikkoman Wok Sauce - Teriyaki for an aromatic, sweet and spicy twist.

10 portions of 400 g each

31 min

INGREDIENTS

HALUŠKY

1.125 kg potatoes, peeled
375 g wheat flour, type 405
3.75 g salt
100 g whole egg

SAUCE

80 g clarified butter
300 g peeled white onions, cut into strips
400 g red peppers, cut into strips
250 g sugar snap peas, ready to cook
500 ml Kikkoman Wok Sauce - Teriyaki
1.2 kg diced trout fillets

IN ADDITION

30 g roasted flaked almonds
10 g finely chopped chives

PREPERATION

Finely grate the potatoes, squeeze out the water and mix with the flour and salt. Whisk and stir in the eggs.

Bring the water to the boil in a large saucepan. Press the mixture through a coarse spaetzle, press into the boiling water and cook for approx. 1 minute. The halušky are done when they float to the surface. Remove them from the water and place in a bowl until needed.

Melt the clarified butter in a frying pan and fry the onion strips for 3 minutes until golden brown. Add the red peppers and sugar snap peas and fry for a further 2 minutes. Deglaze with the Kikkoman Wok Sauce - Teriyaki, then add the trout pieces and cook for a further 2 minutes.

Divide the halušky between the plates and pour over the trout sauce. Serve topped with the flaked almonds and chives.

TIPS

Drizzle the halušky with oil after cooking to prevent them from sticking together when stored.

Halušky are delicious potato dumplings from Slovakia. They're traditionally served with sheep's cheese, typical of Slovakia, and some bacon bits. This simple yet flavourful dish is Slovakia's national dish, and the village of Turecká even hosts an annual halušky eating contest!

ALLERGENS

Gluten, soybeans, tree nuts, eggs, fish, sulphites



THE KIKKOMAN PRODUCTS THAT MATCH THE TREND

The delicate, savoury-sweet flavour of teriyaki dishes and the creamy, nutty aroma of sesame seeds both have their roots in Japan, but that doesn't stop them from adding a special spice kick to classic European dishes. The name teriyaki comes from the Japanese words "teri" (shine, shimmer, glaze) and "yaku" (to grill, fry, roast). What does this mean in practice? Food vendors who marinate their meat, fish or tofu in the thin Kikkoman Teriyaki Marinade, stir-fry their food with Kikkoman Wok Sauce - Teriyaki, or glaze grilled and fried food with Kikkoman Teriyaki Glaze, create dishes that are not only deliciously aromatic but also juicy and shiny. These are just a few of the reasons why European classics are often combined with teriyaki flavours.

The umami nature of traditional dishes is coupled with the elegant Japanese presentation of meat, fish and vegetables, making every dish a real eye-catcher!

Another sauce that can add a new twist to creamy, traditional European dishes is Kikkoman Sesame Sauce. **It's ready for use as a dressing or dip but also pairs wonderfully with spreads, pasta dishes or stews. In particular, European classics that are based on a béchamel, mustard, cream or mayonnaise can be enhanced by the creamy, nutty profile of Kikkoman Sesame Sauce.**

This shows that what's rooted in Japanese tradition blends harmoniously with the foundations of European cuisine

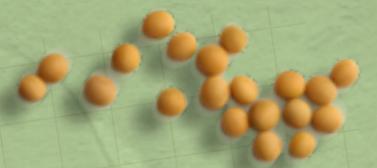


KIKKOMAN TERIYAKI MARINADE

SAVES
TIME AND EFFORT
IN THE KITCHEN

**ITS LIQUID
CONSISTENCY**
IS IDEAL FOR MARINATING
FISH, MEAT AND POULTRY

THE SWEET-SALTY
SEASONING GIVES
VEGETABLES
AN EXTRA KICK



EASY TO DOSE
DUE TO ITS CREAMY,
VISCIOUS
CONSISTENCY

DESIGNED TO
RELEASE ITS AROMA
WHEN SEARED

AN UMAMI-WONDER
FOR VEGAN DISHES



KIKKOMAN TERIYAKI GLAZE

**FULL-BODIED
FLAVOUR**
FROM SOY SAUCE,
WINE AND SPICE

ADDS A
JUICY SHINE
DUE TO ITS VERY
THICK CONSISTENCY

SUITABLE FOR
VEGANS

QUICK AND EASY
FINISH
FOR MANY DISHES

CHARACTERISTICALLY
SUBTLY AROMATIC
AND NUTTY

**HIGHLY
VERSATILE:**
AS A DIP, SAUCE
OR SEASONING

**CREAMY
VISCIOUS
CONSISTENCY**



KIKKOMAN SESAME SAUCE



ALLERGENS
Egg, lactose, gluten, peanuts, soy

Spinach börek

WITH VIETNAMESE VEGETABLES

We give classic börek a new flavour. Spinach and feta are joined by pickled vegetables with a hint of Vietnamese flavour. Kikkoman Soy Sauce provides the finishing touch

10 portions of 270 g each

30 min

vegetarian

INGREDIENTS

BÖREK

1.3 kg defrosted frozen spinach, finely chopped and squeezed out
500 g chopped white onions
30 g chopped garlic
100 ml rapeseed oil
600 g crumbled feta
10 g grated nutmeg
20 g chopped dill
80 ml whole milk
100 g egg yolk
500 g filo pastry sheets (48 x 36.5 cm, 37 g each)
30 g black cumin

VEGETABLES

400 g peeled carrots cut into julienne
400 g cucumber, cut into julienne
200 g radishes, cut into julienne
100 g chopped spring onions
300 ml Kikkoman Naturally Brewed Soy Sauce
150 g icing sugar
200 ml rice vinegar
50 g chopped salted peanuts

PREPERATION

Sauté the spinach, onions and garlic in rapeseed oil for approx. 5 minutes. Then leave to cool for approx. 5 minutes.

Add the feta, nutmeg and dill and mix well. Set aside until required.

Mix the milk with the egg yolk. Cut the filo pastry sheets into quarters and spread approx. 20 g of spinach mixture on each quarter. Brush the edges with the egg mixture and roll them up. Repeat the process until all the ingredients have been used up. Brush the rolls with the egg mixture and sprinkle with black cumin. Bake in a preheated oven at 180 °C fan for 15 minutes until golden brown.

Place the carrots, cucumber, radishes and spring onions in a bowl. Mix with Kikkoman Soy Sauce, sugar and vinegar and refrigerate.

Arrange three börek rolls per serving with the pickled vegetables and garnish with peanuts.

TIPS

Always cover the filo pastry with a damp cloth to prevent it from drying out. The finished rolls can be frozen before cooking and then oven-baked or deep-fried as a frozen product.



ALLERGENS
Eggs, milk, gluten, peanuts, soybeans, sulphites



Halušky are delicious potato dumplings from Slovakia. They're traditionally served with sheep's cheese, typical of Slovakia, and some bacon bits. This simple yet flavourful dish is Slovakia's national dish, and the village of Turecká even hosts an annual halušky eating contest!





Pljeskavica

WITH SALSA

The Balkans meet Asia in this delicious burger. A flavour-packed pljeskavica serves as the patty, complemented by a paprika salsa and the salty-spicy kick of Kikkoman Kimchi Chili Sauce.

10 portions of 345 g each 19 min

INGREDIENTS

PLJESKAVICA

200 g finely chopped white onions
30 g finely chopped garlic
1 kg minced beef
800 g minced lamb
20 g sweet paprika powder
10 g baking powder
100 ml sunflower oil
20 g salt

SALSA

250 g finely diced red peppers
250 g finely diced yellow peppers
250 g finely diced green peppers
150 ml Kikkoman Spicy Chili Sauce for Kimchi
150 g finely chopped red onion
2 g fresh, finely chopped coriander

BUNS

10 Burger Buns, 75 g each
150 ml butter

PREPERATION

Mix the onion, mince, paprika powder and baking powder into a smooth dough and form into 190 g burger patties. Fry or grill on both sides in hot sunflower oil for approx. 4 minutes.

Mix the paprika, Kikkoman Kimchi Chili Sauce, onion and coriander.

Halve the buns and fry the cut sides in butter for 3 minutes over a medium heat.

Spread the salsa on the underside of the buns, place the patties on top and serve topped with the second half of the bun.

TIPS

The shaped patties can be easily frozen, ideally with a sheet of greaseproof paper between each patty.



A thick meat patty with oomph: pljeskavica is Serbia's national dish. It's also very popular in Bosnia, Herzegovina and Croatia. Pljeskavica is sometimes very spicy or filled with feta cheese. Classic sides include ajvar, onions, flatbread and even chips. A must-try for all fans of Balkan cuisine!



Cod & potato CROQUETTES

Cod and potato croquettes are traditionally found in Portuguese cuisine. We add an Asian twist to the dish with Kikkoman Gluten free Soy Sauce.

10 portions of 345 g each

40 min

gluten-free

INGREDIENTS

CROQUETTES

1 kg cod fillet, finely chopped or minced
1.5 kg floury potatoes, peeled and cooked
250 g whole egg
30 g chopped parsley
2 g grated nutmeg
20 g lemon zest
80 ml Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
500 g gluten-free bread crumbs (e.g., made from corn)
Oil for frying

SAUCE

5 g aniseed
100 g butter
50 g honey
50 ml rice vinegar
50 ml Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
300 g strained tomatoes
30 g tamarind paste

GARNISH

10 lemon wedges

PREPERATION

Place the cod in a bowl. Mash the potatoes with a potato ricer and mix with the egg, parsley, nutmeg, lemon zest and Kikkoman gluten free Soy Sauce.

Shape small croquettes from the mixture, roll in the bread crumbs and then fry in oil at approx. 175 °C for approx. 3 minutes until golden brown.

Roast the aniseed in a dry frying pan. Add the butter and let it brown. Once browned, add the honey, rice vinegar, Kikkoman Gluten free Soy Sauce, strained tomatoes and tamarind paste. Simmer everything for about 5 minutes over a low heat.

Spoon the sauce onto plates, arrange the croquettes on top and serve garnished with the lemon wedges.

TIPS

For a uniform result, pour the mixture into a piping bag and squeeze out long strips. Cut these into the desired length with a dough scraper.

No surprises here – this fish snack comes from Portugal and has a long tradition there. The so-called "bolinhos de bacalhau" are potato and fish fritters that are traditionally served warm or cold as an appetiser. Their crispy bread crumb coating and creamy centre make them a firm favourite with the Portuguese!



ALLERGENS

Fish, soybeans, milk, eggs, sulphites



ALLERGENS
Soybeans, gluten, sulphites, eggs, celery

Arancini

WITH RACLETTE CHEESE

Crispy-creamy rice balls from Sicily meet aromatic raclette cheese. Kikkoman Soy Sauce and Kikkoman Wok Sauce - Teriyaki provide the distinctive sweet-savoury notes.

10 portions of 300 g each 100 min

INGREDIENTS

ARANCINI

1.5 l chicken or vegetable stock
120 g finely chopped onions
20 g finely chopped garlic
30 ml olive oil
450 g Arborio rice
200 g grated raclette cheese
100 g grated parmesan
15 g finely chopped parsley
130 g Kikkoman Naturally Brewed Soy Sauce
200g wheat flour
300 g bread crumbs
250 g beaten whole egg
Frying oil

TAMARIND CHUTNEY

320 g tamarind puree
120 g sugar
5 g ground cumin
5 g ground ginger
80 ml Kikkoman Wok Sauce - Teriyaki
125 ml water
300g finely chopped shallots

MUSHROOM TARTARE

200 g finely chopped button mushrooms
50 g finely diced shallots
10 g finely chopped parsley
20 ml olive oil
35 ml lemon juice
2 g salt
1 g ground pepper

PREPERATION

Bring the stock to the boil in a pan. In a second pan, sauté the onion and garlic in olive oil over a medium heat for 2-3 minutes without browning. Add the rice and cook for 2 minutes until translucent. Gradually add the stock until the rice absorbs everything (approx. 25 minutes). Remove from the heat and stir in the cheese, parsley and Kikkoman Soy Sauce. Allow the rice mixture to cool completely.

Shape into golf ball-sized balls (approx. 45 g) and coat in the flour, beaten egg and breadcrumbs. Fry in hot oil at 175 °C until golden brown. Drain on kitchen paper.

In the meantime, mix the tamarind puree, sugar, cumin, ginger and Kikkoman Wok Sauce - Teriyaki with the shallots and water in a small pan. Reduce over a medium heat until it thickens and has a chutney-like consistency. Allow to cool.

Mix the mushrooms with the shallots, parsley, olive oil and lemon juice in a bowl. Season to taste with salt and pepper. The mushrooms should only be marinated shortly before serving.

Place four arancini per portion on plates and serve with the chutney and mushroom tartare.

TIPS

For a completely vegetarian dish, use cheeses containing no animal rennet. Chill the risotto overnight (approx. 12 hours) for optimum binding!

Anyone who has ever visited Italy is likely to have tried arancini. Risotto rice cooked until al dente is mixed with typical Italian flavours: well-aged hard cheese, spicy meat, tomatoes or onions are common. These breaded and deep-fried croquettes are a popular street snack.



Smørrebrød

WITH SWEET POTATO MOUSSE

This Scandinavian classic is given a fresh twist with a sweet potato mousse. Kikkoman Soy Sauce and Kikkoman Teriyaki Glaze add umami depth.

10 portions of 235 g each

40 min

INGREDIENTS

SÜSSKARTOFFELMOUSSE

700 g sweet potatoes, peeled and diced
70 g whipping cream
10 g butter
20 ml Kikkoman Naturally Brewed Soy Sauce
2 g ground black pepper

HORSERADISH SAUCE

300 g sour cream
60 g horseradish or horseradish cream from a jar
5 g curry powder
15 g Dijon mustard
50 ml Kikkoman Teriyaki Glaze
3 g ground black pepper

SANDWICH

10 slices of roasted brown bread (approx. 65 g per slice)
500 g pickled herring fillets
20 g capers
10 sprigs of dill for garnish
10 lemon wedges

PREPERATION

Boil the sweet potatoes in salted water for 20 minutes until soft. Drain, mash finely in a bowl and mix with the cream and butter to make a smooth mousse. Flavour with the Kikkoman Soy Sauce and pepper and set aside.

Mix the sour cream, horseradish, curry powder, mustard, Kikkoman Teriyaki Glaze and pepper in a bowl. Set aside.

Spread the sweet potato mousse on the roasted slices of bread. Top with the herring fillets and drizzle with the horseradish sauce and capers. Garnish each slice of bread with a sprig of dill and a lemon wedge.

TIPS

Fill the horseradish sauce into a squeeze bottle. This not only makes the sauce easier to pour but also makes it better to store.



ALLERGENS

Milk, soybeans, gluten, fish, sulphites, mustard

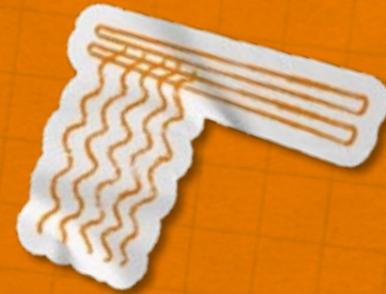


Although their Danish name simply means "battered bread", this dish is anything but basic! A Danish smørrebrød must be generously topped to earn its name and is typically eaten with a knife and fork. This classic lunchtime meal is topped with a variety of fish and shrimps, but also cheese, cold cuts, and pâtés. It is garnished with pickles, salad, fruit, herbs, and, of course, sauces such as mayonnaise or remoulade.



EAST MEETS WEST.

TREND 3



The reinvention of burgers, hot dogs and fries has spread across the entire world. These US street food classics have been reimagined with Asian flavour combinations, South American twists and European finesse.

Now this trend is also spilling over into European street food favourites. **Whether the dish comes from Norway, Hungary or Portugal, all are currently taking inspiration from one entire continent: Asia!**

That's no surprise: Asian countries are masters at combining unusual ingredients and spices to create harmonious yet flavourful dishes.

Korea is leading the charge. **After the successful export of K-pop and K-beauty, K-food is now sweeping across Europe.** Food vendors embracing this trend are drawing inspiration from Korea's bold flavours, such as the spicy, fermented chilli paste gochujang, or gochugaru, the chilli powder responsible for kimchi's distinctive taste. But it's not just the characteristic spices that are gaining popularity in restaurants and food trucks. Traditional snacks and dishes like garae-tteok, small, white rice cakes typical of tteokbokki, are becoming favourites far beyond their place of origin. Fried chicken from this cuisine has become a popular takeaway dish in Europe, while innovative mixologists are experimenting with soju, a sweet spirit from Korea, to craft exciting new cocktails.

Making a big splash from Japan, one fruit is stealing the show: yuzu! Prized for its sharp, zesty flavour, subtle bitterness, yet juicy profile. The flavour of this citrus fruit is more complex than that of a typical lemon, making it ideal for drinks or the classic Kikkoman Yuzu Ponzu Sauce. Food vendors around the world have been inspired by this complex flavour profile and are experimenting not only with yuzu itself, but also with commercially unavailable varieties of lime, orange and lemon. **You can try the delicious and complex combination of citrus flavours and soy sauce for yourself with Kikkoman Ponzu Lemon.** It's the perfect dip for Japanese classics like shabu-shabu while adding a tart-spicy note to European dishes, too.

But it's not just Asian citrus fruits making their way into professional European kitchens. Lychees, nashi pears and mangos are also adding a sweet, fruity kick to European classics that local fruit can't always match. These Asian fruits are often substituted or supplemented with South American varieties, which are often found more commonly in Europe. However, their purpose remains the same - **to add an exotic flavour kick to every dish!**



ALLERGENS
Gluten, soybeans, milk, fish, eggs,
sesame, mustard

KOREAN-STYLE CORN DOG

Corn dog meets fish and chips with delicious cod and a fresh dip. Kikkoman Poke Sauce, with its rich, savoury flavour, is great not only for dips but also in batter.

10 portions of 290 g each 78 min

INGREDIENTS

FISH

- 1.7 kg skinless cod
- 200 ml Kikkoman Sauce for Poke Bowl
- 20 shashlik skewers
- 150 ml Kikkoman Sauce for Poke Bowl
- 500 g mayonnaise
- 1.5 g grated lemon zest
- 100 g finely chopped red onion
- 2 g chopped chives
- 1.5 g chilli powder

BATTER

- 200 g wheat flour, type 405
- 100 g polenta
- 12.5 g sugar
- 3.75 g baking powder
- 25 g salt
- 375 ml whole milk
- 250 g cornflakes
- 200 g rice flakes
- 2 l oil for frying

GARNISH

- 1 g chopped chives
- 10 g black sesame seeds
- 10 lemon wedges

PREPERATION

Cut the fish into even cubes (approx. 4×4 cm). Marinate in a bowl with the Kikkoman Poke Sauce for 15 minutes. Thread approx. 85 g of fish (3-4 pieces) onto each skewer and chill until ready to use.

For the dip, mix the Kikkoman Poke Sauce, mayonnaise, lemon zest, onion, chives and chilli powder and refrigerate.

For the batter, mix the flour, polenta, sugar, baking powder and salt and then stir in the milk to form a smooth mixture.

Roughly crush the cornflakes and rice flakes in a freezer bag with a rolling pin and place in a shallow bowl.

Preheat the oil to 175 °C. Lightly pat the fish skewers dry, dip them in the batter, then coat them in the cornflake mixture. Fry in the hot oil for approx. 3 minutes until golden brown.

Serve two corn dogs per plate, drizzle with a little sauce and garnish with the chives, sesame seeds and a lemon wedge.

TIPS

You can add various spices of your choice to the batter, such as paprika, cayenne pepper or yuzu, to taste.

Korean corn dogs are the country's answer to the American delicacy. What's different about them? Korean corn dogs are coated in wheat or rice flour rather than maize flour. The filling doesn't always contain a sausage either; it can also be just cheese or fish. Some street food vendors even dip the corn dog in potato cubes or ramen noodles before frying.



LESGO

KOREAN-STYLE

The classic Eastern European main dish, lescho, meets Korean rice noodles. The special touch: the dish is rounded off with Kikkoman Gluten free Soy Sauce. No gluten, but plenty of flavour.

10 portions of 400 g each

43 min

INGREDIENTS

SAUCE

1 kg chicken breast
100 ml rapeseed oil
400 g carrots, cut into half-moons
300 g white onions, cut into half-moons
300 g red peppers, cut into strips
300 g yellow peppers, cut into strips
200 g shiitake mushrooms, cut into strips
30 g chopped garlic
50 g tomato purée
500 ml strained tomatoes
200 ml Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
100 g brown sugar
5 g ground black pepper

NOODLES

800 g rice noodles

IN ADDITION

10 g roasted sesame seeds
20 g chopped coriander

PREPERATION

Cut the chicken breast into 2 x 2 cm pieces and fry in oil in a large pan for approx. 2 minutes. Add the onions and carrots and fry for approx. 2 minutes. Add the red peppers and mushrooms and fry for a further 2 minutes. Add the tomato purée, strained tomatoes, Kikkoman Gluten free Soy Sauce, sugar and pepper and simmer for approx. 10 minutes.

In the meantime, cook the noodles in boiling salted water for about 3 minutes and plunge briefly in cold water.

Portion the noodles onto the plates, top with the sauce and garnish with the sesame seeds and coriander.

TIPS

Plunge the noodles briefly in cold water after cooking and coat with oil to prevent them from sticking together during storage.



ALLERGENS
Soy, sesame seeds

This fusion dish will particularly delight pasta lovers with gluten intolerance. That's because, just like the Koreans, we use rice noodles for these fried noodles. Paired with Hungarian letscho, it's as satisfying as a classic pasta dish..





Did you know? In 2013, the communal production of kimchi was added to UNESCO's list of Intangible Cultural Heritage of Humanity. It's no surprise, given that there are over 100 varieties of kimchi, depending on the region, temperature and environmental conditions. Its high vitamin C content and the digestive benefits of its lactic acid bacteria have made this fermented cabbage popular all over the world.

KIMCHI MOUSSAKA

This Greek national dish is a classic in every taverna. Our kimchi version adds extra heat and spice with Kikkoman Kimchi Chili Sauce.

10 portions of 320 g each **73 min**

INGREDIENTS

- FILLING**
 400 g Chinese cabbage, chopped
 150 ml rapeseed oil
 750 g minced lamb
 750 g minced pork
 250 ml Kikkoman Spicy Chili Sauce for Kimchi
 300 g strained tomatoes
 5 g cumin
 1.2 kg aubergine, cut into approx. 1 cm thick slices

BÉCHAMEL SAUCE

- 100 g butter
 100 g wheat flour, type 405
 1 l milk
 2 g ground nutmeg
 5 g salt
 2 g ground pepper

GARNISH

- 10 g chopped coriander

PREPERATION

Fry the Chinese cabbage in 50 ml rapeseed oil together with the meat. Add the Kikkoman Kimchi Chili Sauce, strained tomatoes and cumin. Simmer over a low heat for approx. 30 minutes.

Fry the aubergine slices in the remaining oil for approx. 6 minutes on each side until golden brown, then drain on kitchen paper.

Melt the butter in a saucepan, add the flour and sauté for 2-3 minutes. Gradually add the cold milk and stir with a whisk until smooth. Simmer for approx. 5 minutes and season with the nutmeg, salt and pepper.

Arrange half of the fried aubergine slices in an ovenproof dish. Pour over the mince sauce, cover with the remaining aubergine slices and spread the béchamel sauce over the top. Bake in a preheated oven at 180 °C (fan) for approx. 20 minutes until golden brown.

Serve the moussaka in portions on plates and garnish with the coriander.

TIPS

This casserole will keep for up to two days in the fridge and can be reheated in the oven.



PEKA

WITH OCTOPUS

This Balkan dish is traditionally a stew of meat and vegetables. We give it a spicy Asian twist by adding octopus and Kikkoman Kimchi Chili Sauce

10 portions of 405 g each

55 min

INGREDIENTS

PEKA

- 1 kg potatoes, peeled and diced (approx. 2 x 2 cm)
- 500 g carrots, peeled and diced (approx. 2 x 2 cm)
- 300 g diced white onion
- 30 g finely chopped garlic
- 1.5 kg mini octopus
- 300 ml Kikkoman Spicy Chili Sauce for Kimchi
- 500 ml water
- 150 g lemon juice
- 150 g olive oil
- 15 g fresh, plucked rosemary

PREPERATION

Put the potatoes, carrots, onions and garlic in a large, ovenproof dish (deep 1/1 gastro baking tray). Arrange the mini octopuses over the vegetables.

Mix the Kikkoman Kimchi Chili Sauce with the water, lemon juice and olive oil and pour over the vegetables. Sprinkle with rosemary. Cover the tin with greaseproof paper and aluminium foil and bake in a preheated oven at 180 °C for 40-50 minutes.

Serve the peka on deep plates.

TIPS

To ensure even portion sizes, separate the filling and liquid after cooking and serve one after the other.

ALLERGENS
Fish, soybeans, molluscs

This recipe combines two of our trend directions: the spiciness and flavour of kimchi meet the refreshing zest of lemon, giving this traditional Balkan dish a whole new taste profile.



THE KIKKOMAN PRODUCTS THAT MATCH THE TREND

Savvy food vendors can quickly and easily ride the K-Food trend by taking advantage of the heat and flavour of kimchi. Kikkoman Kimchi Chili Sauce is the ideal choice for this - easy to dose but with the same delicious taste. **Its intense, salty and spicy flavour is perfect for adding a spicy kick and an unusual umami note to European street food classics.**

For those who prefer something less spicy but still want to experiment with Asian fruits, Kikkoman Sauce for Poke Bowls is the way to go. As the name suggests, it's perfect for rounding off salads and bowls. But it also adds a sophisticated finish to other European classics prepared in a pot or pan. **With the taste of soy sauce, toasted sesame oil, a hint of chilli and a touch of lemon, it's the perfect savoury complement to sweet fruits and crisp vegetables.**

If you're curious about yuzu and want an even zestier kick, try Kikkoman Ponzu Lemon. It appeals to European tastes by blending the classic Japanese ponzu flavour with European preferences.

Its fresh, slightly tart aroma goes wonderfully with European seafood dishes, and even traditional Central European meat dishes like schnitzel take on a modern twist with this sauce.



THE CLASSIC WITH A HINT OF LEMON

ADDS A FRESH NOTE TO DISHES

PERFECT AS A DIP OR FOR DEGLAZING, THANKS TO ITS LIQUID CONSISTENCY

KIKKOMAN PONZU - CITRUS SEASONED SOY SAUCE - LEMON

A SPICY KICK FOR SAUCES, MARINADES AND RICE OR NOODLE BOWLS

KOREAN CLASSIC TO GO

INTENSE, SALTY, SPICY

PERFECT AS A DIP THANKS TO ITS VISCOUS CONSISTENCY



KIKKOMAN SPICY CHILI SAUCE FOR KIMCHI

IDEAL FOR QUICK MEALS

SAVOURY SALTY, SOUR, SPICY

LIGHTLY VISCOUS CONSISTENCY - PERFECT FOR DRESSINGS, TOPPINGS OR MARINATING



KIKKOMAN SAUCE FOR POKE BOWL



ALLERGENS
Eggs, soybeans, gluten, celery

UMAMI POLENTA CHIPS

French fries without potatoes? Yes, it's possible! Our umami polenta fries (chips) made from polenta are the proof. Kikkoman Soy Sauce and Kikkoman Ponzu Lemon add a great depth of flavour, with the latter shining in the citrus mayo.



Long before modern-day polenta came into being, a kind of precursor known as pulis or pulmentum was already a staple of ancient Roman cuisine. Often made from millet, spelt, chickpea flour, barley or even wheat, it was only after 1650 that polenta was made with cornmeal. No wonder the Italians still love their polenta today!



10 portions of 215 g each 20 min vegetarian

INGREDIENTS

- CHIPS**
 2.5 l water or vegetable stock
 400 g polenta
 75 g grated parmesan
 15 g truffle paste
 55 ml Kikkoman Naturally Brewed Soy Sauce
 2 g ground pepper
 Sunflower oil for frying

CITRUS MAYO

- 100 g whole egg
 10 g lemon zest
 12 g orange zest
 60 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
 10 g finely chopped garlic
 5 g salt
 700 ml sunflower oil

IN ADDITION

- 10 lemon wedges
 10 g smoked salt flakes

PREPERATION

Bring the water or vegetable stock to the boil in a pan. Gradually whisk in the polenta to avoid lumps. Simmer on a low heat for approx. 10 minutes, stirring occasionally and season with the Kikkoman Soy Sauce, pepper, parmesan cheese and truffle paste.

Pour the polenta onto a 1/1 gastro baking tray lined with greaseproof paper, spread it out and cool in the fridge for 3-4 hours.

Add the egg, lemon zest, orange zest, Kikkoman Ponzu Lemon, garlic and salt to a blender and mix briefly. Run the blender on the lowest setting and pour in the oil in a thin stream until a thick, creamy mayonnaise is formed.

Once the polenta mixture has set, cut into chips (approx 1.5 cm thick) with a sharp knife and deep-fry in hot oil at 175 °C for 5 minutes until golden brown.

Serve the chips topped with the mayo, lemon wedges and smoked salt

TIPS

For a crispier result, freeze the polenta chips before frying; then they can also be prepared in larger quantities. Fry twice for even crispier chips.



RÖSTI

WITH SALMON SASHIMI

Salmon and rösti are truly a match made in heaven. We give this classic dish a Japanese twist with a sweet-sour-salty sauce using Kikkoman Ponzu Lemon.

10 portions of 175 g each

40 min

INGREDIENTS

RÖSTI

1.75 kg peeled potatoes
20 g salt
300 g clarified butter

SALMON SASHIMI

750 g skinless salmon fillet
10 g shichimi togarashi
5 g sansho pepper
10 g salt

SAUCE

100 ml Kikkoman Ponzu Citrus
Seasoned Soy Sauce - Lemon
30 g honey
300 g whipping cream
5 g lemon zest
5 g orange zest

IN ADDITION

100 g leek, cleaned and cut into
very thin strips
10 lemon wedges

PREPERATION

Coarsely grate the potatoes, season with salt and leave to stand for 5 minutes. Squeeze out the excess water (yields approx. 1 kg) and form 10 rösti. Fry in a pan with the clarified butter over a medium heat for 5 minutes on each side until golden brown, and then keep warm.

Sear the salmon fillet with a Bunsen burner or blowtorch until the surface is lightly toasted. Mix the spices with the salt and sprinkle over the fish. Cut into slices about 1 cm thick (approx. 25 g each).

Mix the Kikkoman Ponzu Lemon with the honey. Then stir in the cream, lemon zest and orange zest.

Soak the leek strips in ice water to make them extra crispy.

Distribute the sauce over the rösti. Place 3 slices of salmon on each rösti and serve garnished with the leek strips and a lemon wedge.

TIPS

After pre-cooking, the rösti can easily be reheated in a frying pan, oven or under a grill.

Salmon and potatoes are a popular combination across Europe. But instead of serving the fish with a classic white sauce, dill or mustard, this recipe gives the salmon a modern Asian twist with shichimi togarashi and fresh Kikkoman Ponzu Lemon.



KIKKOMAN Streetfood

ALLERGENS

Milk, gluten, soybeans, fish, sesame





MEATBALLS WITH MANGO-SALSA

These juicy meatballs, made from a mix of minced beef and lamb, have a Greek flair. A mango salsa with Kikkoman Teriyaki Marinade adds a sweet-salty Thai touch.

10 portions of 300 g each 55 min

INGREDIENTS

MEATBALLS

- 250 g finely diced white onions
- 30 g finely chopped garlic
- 3 g sweet paprika powder
- 3 g ground cumin
- 1 g dried oregano
- 150 ml Kikkoman Teriyaki Marinade
- 1 kg minced lamb
- 1 kg minced beef

MANGO SALSA

- 600 g mango, pitted, peeled and diced
- 150 g finely chopped red onion
- 30 g chopped fresh coriander
- 7 g finely chopped chilli
- 200 ml Kikkoman Teriyaki Marinade
- 50 ml lime juice

PREPERATION

Mix the onions, garlic, paprika powder, cumin, oregano and Kikkoman Teriyaki Marinade with the meat. Form balls from the mixture about the size of a golf ball (approx. 45 g each) and flatten slightly. Grill on both sides for approx. 2 minutes until browned.

Place the mango, onion, coriander and chilli in a bowl and mix with the Kikkoman Teriyaki Marinade and lime juice.

Divide the salsa between the plates and serve topped with the meatballs.

TIPs

To ensure uniform-sized meatballs, use an ice-cream scoop to portion the mixture.



How much do Europeans love their meatballs? So much so that every region has its unique version. In the Benelux countries, for example, frikandels are popular. In the Balkans, there are čevapčići, Köttbullar are found throughout Scandinavia, and the German-speaking countries love their Frikadellen. So it's time to give this European classic a fruity makeover!



ALLERGENS

Gluten, soybeans, sulphites

TEMPURA TROUT

WITH PINEAPPLE AND LYCHEES

Savoury meets fruity with these crispy fish skewers. The crunch comes from Kikkoman Panko, accompanied by pineapple and lychees in a fruity-spicy sauce with Kikkoman Poke Sauce.

10 portions of 430 g each

25 min

INGREDIENTS

FISH

1.5 kg skinless rainbow trout fillet, cut into finger-shaped strips
150 g Kikkoman Sauce for Poke Bowl
180 g tempura
5 g salt
200 ml cold water
200 g Kikkoman Panko – Japanese style crispy bread crumbs
Oil for frying

SIDE DISHES

200 g boiled quinoa
1 kg cooked basmati rice
500 g tinned pineapple, roughly chopped
500 g tinned lychees, cut into quarters
200 g cucumber, deseeded and cut into half-moons
100 g mung bean sprouts
250 ml Kikkoman Sauce for Poke Bowl
10 g chopped fresh coriander
10 lemon wedges
20 g sesame seeds

PREPERATION

Place the trout strips in a bowl and marinate in Kikkoman Sauce for Poke Bowl for 5 minutes. Then thread the marinated strips in a zigzag pattern onto the skewers.

Mix the tempura, salt and cold water into a smooth batter. Dip the fish skewers in this tempura mixture, then coat in Kikkoman Panko and fry in hot oil at 175 °C for 5 minutes until golden brown.

Mix the quinoa with the rice and divide between bowls. Arrange the pineapple, lychees, cucumber and sprouts on top. Top with the fish skewers and flavour with Kikkoman Sauce for Poke Bowl. Serve garnished with the coriander, lemon wedges and sesame seeds.

TIPS

For the best results, cut the fillets in half lengthwise. This gives you one strip per skewer. The tempura pastry can be flavoured with spices as desired.



Rainbow trout is one of the longest-farmed fish in the world and has been a staple on European plates since the second half of the 19th century. We give the trout a well-deserved Asian update with a crispy tempura coating and the freshness of lychee and pineapple.





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