

Halloumi cheese and aubergine yakitori with sweet soy sauce

Total time **25 mins** 20 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
1317 kJ / 315 kcal

Fat: **19 g** Protein: **20 g**
Carbohydrates: **16 g**

INGREDIENTS

2 portion(s)

Cheese:

150 g halloumi cheese
0.25 aubergine

Sauce:

4 tbsp Kikkoman Sauce for Rice
- sweet

1 tsp Kikkoman Naturally
Brewed Soy Sauce

1 tsp rice vinegar

1 tsp lime juice

1 clove of garlic

1 tsp potato starch

4 tsp water

To serve:

3 pinch of roasted sesame seeds

PREPARATION

Step 1

150 g halloumi cheese - **0.25** aubergine

Cut the halloumi and aubergine into uniform cubes about 2 cm in size and thread them onto skewers, alternating the cheese and aubergine.

Step 2

4 tbsp Kikkoman Sauce for Rice - sweet - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** rice vinegar - **1 tsp** lime juice - **1** clove of garlic - **1 tsp** potato starch - **4 tsp** water

Place the Kikkoman Sweet Soy Sauce, Kikkoman Soy Sauce, vinegar, lime juice and grated garlic clove in a saucepan and warm over a medium heat.

Meanwhile, mix the potato starch with water.

When the liquid starts to boil, add the starch mixture and stir vigorously. Remove from the heat once it thickens.

Step 3

3 pinch of roasted sesame seeds

Barbecue the skewers at 200 - 220 °C for 3-4 minutes, turning every 20 - 30 seconds so that all sides are evenly grilled.

Glaze the grilled yakitori with the sauce prepared in step 2. Serve the yakitori sprinkled with roasted sesame seeds.