

# Shrimp mayonnaise with Ponzu sauce

Total time **20 mins** 20 mins preparation time

Nutritional facts (per portion):

**2133 kJ / 510 kcal**

## INGREDIENTS

4 portion(s)

<b>16</b>	medium cooked shrimp
<b>200 ml</b>	mayonnaise
<b>2 tbsp</b>	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
<b>1</b>	avocado
<b>1</b>	small cucumber
<b>1</b>	pink grapefruit
<b>0.5 tsp</b>	ginger powder
<b>1</b>	clove of garlic
<b>0.5</b>	bunch of coriander
<b>1</b>	lime
	Salt
	Pepper

## PREPARATION

### Step 1

Pour the mayonnaise in a bowl, peel the garlic and put it on the garlic press above, add the ginger, pour the Ponzu sauce and mix. Peel the grapefruit, cut the cucumber into thin strips. Peel and cut the avocado into cubes. Put everything in a salad bowl, pour over it 2 tbsp of Ponzu sauce, mix. Shell the shrimp, and chop the coriander.

### Step 2

To serve: Share out the vegetable mixture in the centre of the plates, place on it shrimp, mayonnaise with Ponzu sauce, and sprinkle with coriander leaves. You can also add thin strips of black radish.