

# Alaskan avocado roll

## Recipe for 4

### Description

A sushi roll with the avocado on the outside !

### Note

If you don't succeed the first time, don't give up, you can always reroll your sushi, practice makes perfect. The salmon can be replaced by tuna.

### Ingredients

#### The roll

- 4 Unit(s) Avocado
- 400 Gr Salmon
- 2 Tbsp Masago caviar
- 2 Tbsp Japanese breadcrumbs (panko)
- 4 Tbsp Lemon juice

### Preparation

- Preparation time **30 mins**

#### The sushi

Cut your salmon in big sticks (about 5cm of diameyter and 12-15cm long). Continue with your avocado, cut in in half, remove the heart and with a spoon, delicately remove the flesh. Cut the halved avocados in very thin pieces, length wise. Put the avocado pieces in a plate and bathe with lemon juice to slow the oxydizing.

Place a big piece of saran wrap on your cutting board, place on it the avocado pieces in 2 rows of 10 pieces, on overlapping the other, keep your extra avocado pieces to put in between the rows to strengthen the roll.

Then, place your piece of salmon on the inferior part of the avocados, take your saran wrap and roll it over the salmon with the avocados, slightly pulling the wrap upwards to not have the plastic in the sushi. Don't forget to slightly squeeze using your 8 fingers so that the sushi is nice and tight.

With a wet knife, cut off the extremities and then cut your sushi roll in 6 pieces.

Garnish your rolls with some grilled panko and masago caviar, and of course don't forget your soya sauce, marinated ginger and Wasabi !

**Bon appétit!**