

Gunkan with smoked eel, sour cream and masago |

Recipe for 4 servings



Description

A simple sushi to entertain your taste buds.

Note

It's possible to replace masago with tobiko.

Ingredients

Sushi

- 160 Gr Cooked sushi rice
- 8 Slice(s) Smoked eel
- 50 Gr Sour cream
- 50 Gr Masago caviar
- 2 Leaf(ves) Nori seaweed

Preparation

- Preparation time **30 mins**

Preparation

Cut the nori seaweed leaves in 4 lengthwise.

Mix the sour cream with the masago.

Sushi

Shape 8 portions of rice of about 20 grams and form them into a ball.

Arrange the nori leaves around them, then garnish the center with the masago sour cream and finish

with the slices of smoked eel.

Bon appétit!