

# Hosomaki: Avocado and smoked and grilled salmon |

## Recipe for 12 tapas

### Description

The Hosomaki is a roll with the rice on the outside, then covered with a layer of smoked salmon.

### Note

The right dosage of the quantities to put in the roll, will be largely the success of a beautiful uniform roll.

### Ingredients

#### Rice

- 500 Ml Sushi rice
- 120 Ml Season rice vinegar
- 750 Ml Water

#### Roll

- 4 Slice(s) Smoked salmon
- 4 Leaf(ves) Nori seaweed
- 2 Unit(s) Avocado

### Preparation

- Preparation time **45 mins**

#### Rice

Allow one cup of raw rice per person. In a rice cooker, rinse the rice 3 times in clear, cold water. Drain well, when cooking, add the same volume of water as rice. Cook 45 minutes, no matter how much rice you have to cook. Remove the rice once cooked and add 50 ml of seasoned rice vinegar per cup of raw rice you have cooked.

Stir very gently until the vinegar is completely absorbed by the rice, leave to stand for a few minutes.

Voila, your rice is ready!

#### Roll

Cut the nori sheets in half.

Spread the rice over the entire surface of the seaweed placed horizontally before turning it upside down. Stir in the avocado, roll up and squeeze.

Spread a carpet of smoked salmon on cling film, place the Hosomaki on it, roll up to wrap the Hosomaki in this thin layer of smoked salmon.

Cut into six and gently grill everything with a blowtorch.

**Bon appétit!**