

# Hosomaki of scallop with yuzu, cucumber, orange supreme and green onion

**Recipe for 4 persons**

## **Description**

A scallop ceviche with yuzu.

## **Ingredients**

### Scallops

- 4 Unit(s) Scallops
- 30 Ml Yuzu juice

### Hosomaki

- 1 Small Cucumber
- 1 Unit(s) Orange
- 2 Unit(s) Green onion
- 2 Leaf(ves) Nori seaweed
- 1 Small Sushi rice

## **Preparation**

- Preparation time **30 mins**

### Preparation

Cut the cucumber into fine matchsticks. Make orange supremes. Cut the scallops into thin slices and marinate in the yuzu. Finely slice the green onions.

### Finishing

Spread the rice on the surface of the nori sheet.

Garnish with the scallops, cucumber and orange supremes. Roll the maki and cut into 6 even pieces. Garnish with the sliced scallions.

**Bon appétit!**