

Kamikaze réinventé |

Recipe for 4 portions

Description

Notre version du Kamikaze classique qui va vous rendre complètement accro!

Note

Feel free to add some basil to add a fresh twist and impress your guests!

Ingredients

Maki

- 2 Unit(s) Nori
- 1 Cup(s) Sushi rice
- 100 Gr Salmon
- 30 Gr Tempura flakes
- 100 Gr English cucumber
- 0.50 Unit(s) Avocado
- 1 Unit(s) Green onion
- 5 Ml Sriracha sauce
- 5 Ml Honey

Preparation

- Preparation time **15 mins**

Preparation

Cut the cucumber in fine juliennes, making sure not to use the center (seeds).

Cut the avocado in 2 thick slices.

Cut the salmon in matchsticks or juliennes.

Cut the green onion in fine slices.

Mix the honey and sriracha.

Tempura mix

Combine the tempura with the honey and sriracha mix.

Making the maki

Place the nori sheet in front of you so the lines are horizontal. Spread the rice on the sheet, making sure to leave about a fingers width empty at the top of the sheet. Place all of the ingredients horizontally in the center of the rice. I suggest placing the avocado and tempura mix closest to you to avoid getting some under the fingernails. Now it's time to roll! Finally cut the maki in 10 pieces.

Bon appétit!