

# Maki, Tempura shrimp, cucumber, balsamic vinegar cream |

## Recipe for 12 Tapas

### Description

Crispy shrimp and cucumber roll

### Note

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

### Ingredients

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

#### Tempura

- 300 Ml Flour
- 1 Pinch(es) Salt
- 1 Pinch(es) Freshly ground black pepper
- 15 Ml Egg
- 1 Tsp Lemon juice
- 100 Ml Blond beer

#### Maki

- 12 Unit(s) Peeled medium shrimps
- 6 Leaf(ves) Nori seaweed
- 400 Gr Cucumber

#### Topping

- 1 Tbsp Balsamique caramel

### 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!

#### Tempura

Mix all the dry ingredients, white flour, salt and black pepper.

Form a well, add the egg, the juice of a lemon and the beer (I prefer the redhead). Mix everything and rectify with water according to the desired consistency.

Keep the tempura in the fridge before use, this creates a thermal shock when frying.

### Maki

Cut the nerve and stretch the prawns so that they are long and straight. Dip in the tempura, then in the Panko and fry at high temperature until golden brown. Reserve on a plate lined with paper towel.

Spread the rice, leaving a 1-inch strip without rice. Add tempura shrimp and cucumber. Roll up, tighten and cut the maki into 4.

### Topping

Finish the Maki with a drizzle of creamy caramel as a decoration on top.

**Bon appétit!**