

Maki with scallop tartar, sake cream, ginger |

Recipe for 4 servings



Description

A sushi with incredible flavors that will charm you.

Note

It is possible to buy Ponzu sauce in order not to have to make it.

Ingredients

- 240 Gr Cooked sushi rice
- 2 Leaf(ves) Nori seaweed
- 4 Unit(s) Scallops
- 5 Gr Fresh ginger
- 1 Unit(s) Green onion

Ponzu sauce

- 30 Ml Yuzu juice
- 40 Ml Light soy sauce
- 20 Gr Bonito flakes
- 10 Gr Kombu

Sake cream

- 50 Gr Mayonnaise
- 50 Ml Ponzu sauce
- 25 Ml Sake

Preparation

- Preparation time **30 mins**

Preparation

Cut the scallops into tartar.

Slice the green onion into very fine bevels.

Grate the ginger.

Mix the ingredients for the Ponzu sauce about 2 weeks in advance to macerate them, then make the

sake cream.

Cut the nori leaves in half.

Maki roll

Mix the tartar with the sake cream and ginger.

Spread the rice on the nori sheet placed vertically, leaving an inch free at the top.

Place the scallop tartar and green onion slices on top.

Roll up the maki and cut into four equal pieces.

Bon appétit!