

Poke with vegetables, pollock and lightly spiced rosé sauce

Recipe for 4

Description

Very popular and trendy recipe you need in your cook book.

Note

You can easily make this recipe your own changing or adding some ingredients (salmon, radish, cucumber, watermelon, edamame, carrots, tofu, pineapple...)

Ingredients

Poke

- 500 Ml Jasmine rice
- 700 Ml Water
- 120 Ml Rice vinegar
- 30 Gr Sugar
- 6 Gr Salt
- 360 Gr Crabstick
- 2 Unit(s) Green onion
- 250 Gr Old cheddar
- 1 Unit(s) Cucumber
- 4 Unit(s) Radish
- 1 Tbsp White and black sesame seeds

Pink mayonnaise

- 3 Tbsp Hellmann's mayonnaise
- 1 Tbsp Ketchup
- 1 Tsp Sriracha sauce

Preparation

- Preparation time **0 mins**

Prep

Bring the rice vinegar, sugar and salt to a boil and set aside in the fridge to season the rice after cooking.

Cut the cheese into brunoise (cubes), then put it in the refrigerator.

Cut the cucumber into small cubes.

Cut the cherry tomatoes in two or four depending on their size.

Pass the radishes with a mandolin, otherwise make sure to make thin slices with a knife, then keep the slices in cold water in the refrigerator.

Coarsely slice the pollock (surimi)

Rice cooking

Cook the rice for 14 minutes with the lid, remove from heat and let 5 minutes.

Season while still warm with sugar, salt and rice vinegar.

Dressing

In a bowl, mix the ingredients together.

You don't have to use the sriracha sauce.

Make sure you have the right amount of salt and pepper if needed.

Dressing your plate

In a bowl, put some rice, add some dressing.

Then add the ingredients as you see fit.

Bon appétit!