

# Reverse Maki: Salmon tartare, avocado, Boston lettuce, honey and pistachios |

## Recipe for 12 tapas

### Description

Roll (Maki), rolled with the rice on the outside

### Note

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

### Ingredients

#### Rice

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

#### Spicy mayo

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 200 Ml Canola oil
- 0.50 Unit(s) Lime juice
- 1 Tbsp Mirin
- 1 Tbsp Soy sauce
- 3 Advanced knife Chili paste (sriracha)

#### Maki roll

- 360 Gr Salmon filet
- 6 Leaf(ves) Nori seaweed
- 2 Unit(s) Avocado
- 6 Leaf(ves) Boston lettuce
- 2 Tbsp Tobiko eggs
- 2 Tbsp White and black sesame seeds

#### Toppings

- 3 Tbsp Pistachios
- 3 Tbsp Honey

### Preparation

- Preparation time **45 mins**

#### Preparation

Cut the avocado in half, remove the core, cleanly scoop out the pulp with a tablespoon. Slice into strips 0.5 cm thick.

Wash the Boston leaves.

In a hot skillet, brown the sesame seeds to roast them.

#### 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!

### Mayo

Put the egg yolk and strong mustard in a bowl. Mix and let stand for 3 minutes.

Drizzle the canola oil over the edge of the bowl, whisking vigorously until very thick. Then add lime juice, mirin, soy sauce, sesame oil and sriracha to taste, according to your tolerance

### Maki roll

Salmon tartare, avocado and Boston lettuce. Cut the salmon into cubes and dress it with the spicy mayonnaise, toasted sesame, green onion and flying fish roe, keep it cold.

Cut the seaweed sheets in 2.

Place the nori sheet lengthwise.

On a seaweed sheet placed vertically, spread the rice, leaving a 1-inch strip without rice. Turn the sheet upside down, the side without rice towards you. Top with the Boston lettuce leaves, avocados and salmon tartare. Roll up, tighten and cut the maki into 4, then decorate with the pistachios and a drizzle of honey.

### Topping

Finish the Maki with a drizzle of honey and pistachios.

**Bon appétit!**