

# Reverse Maki with tuna, cucumber, lettuce, umeboshi and chives |

Recipe for 4 portions



## Description

A refreshing sushi that will surprise you by its simplicity.

## Note

The quality of the fish is very important when preparing sushi. It is best to go to a fishmonger.

## Ingredients

### Sushi

- 320 Gr Cooked sushi rice
- 200 Gr Fresh tuna
- 125 Gr Cucumber
- 60 Gr Romaine salad
- 12 Sprig(s) Chives
- 2 Leaf(ves) Nori seaweed
- 20 Gr Umeboshi plums

## Preparation

- Preparation time **30 mins**

### Preparation

Cut the tuna and cucumber into strips.

Chop the chives and finely chop the lettuce.

Chop the plums with a knife to obtain a purée.

Cut the nori leaves in half.

## Sushi

Place the nori sheet in front of you with the lines horizontal.

Spread the rice on the sheet, leaving a finger's worth of space without rice up.

Turn the sheet sideways so that the rice is facing your work surface and the part without rice is facing you.

Place the filling and roll up before cutting into 4 pieces.

**Bon appétit!**