

# Salmon and miso nigiri sushi |

Recipe for 4 servings



## Description

A nigiri of salmon confit with miso.

## Note

If you don't have time to marinate the salmon, you can substitute smoked salmon.

## Ingredients

### Riz

- 160 Gr Cooked sushi rice

### Miso salmon

- 200 Gr Salmon
- 20 Gr Miso
- 10 Ml Mirin

## Preparation

- Preparation time **30 mins**

### Preparation

Mix the miso and mirin. Spread the resulting paste on cling film and wrap it around the salmon. Place in a cool place and marinate for at least 24 hours.

Clean the salmon under water, dry it and cut it into 8 thin slices.

### Sushi

Shape 8 rice portions of about 20 grams, place a slice of salmon on each rice ball.

**Bon appétit!**