

# Shrimp Maki roll with pear and basil |

**Recipe for 4 portions**

## **Description**

Fun and fresh maki roll with shrimp, pear and basil.

## **Note**

For a presentation with more punch, cut the maki in 2, using a diagonal cut, and place both halves leaning on each other or side by side, diagonal upwards.

If you happen to have confit onions at home, you can add a 1/2 teaspoon to decorate the maki as well as enhance the flavor.

## **Ingredients**

### Maki

- 4 Unit(s) Rice paper
- 0.50 Unit(s) Avocado
- 0.50 Unit(s) Pear
- 120 Gr Nordic shrimps
- 8 Unit(s) Basil leaves
- 30 Ml Spicy mayonnaise

## **Preparation**

- Preparation time **15 mins**

### Preparation

Slice the avocado and pears. Strain the shrimp to remove excess water and finely slice the basil. Combine the shrimp, mayonnaise and basil in a mixing bowl.

### Making the maki

Rehydrate the rice paper in warm water and place it on a flat surface. Alternate between placing the sliced pears and avocado in the center of the rice sheet, making sure to leave space on both sides. Add the shrimp mix and then fold in the sides and roll!

### Cutting the maki

Cut the maki into 2 then cut each half into 2 again, to give you a total of 4 pieces.

**Bon appétit!**