

Smoked salmon Hosomaki with strawberry and tempura |

Recipe for 4 portions

Description

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Note

In order to have a well balanced maki, make sure to taste the sauce. You are looking for a nice balance between sweet and salty with some spice.

Ingredients

Hosomaki

- 2 Unit(s) Nori
- 1 Cup(s) Sushi rice
- 80 Gr Smoked salmon
- 4 Unit(s) Strawberry
- 25 Gr Tempura flakes
- 15 Ml Honey
- 15 Ml Sriracha sauce

Preparation

- Preparation time **15 mins**

Preparation

Finely slice the strawberry.

Mix the honey and sriracha so as to get a sauce that isn't too sweet or salty.

Making the hosomaki

Cut the sheet of nori in 2, following the lines on the nori. Place the sushi rice on the nori sheet leaving about a finger's distance from the top of the sheet. Make sure that you don't have more than 2 grains thick of rice. Turn the nori sheet so that the empty part is facing you. Place the smoked salmon in the center, place the strawberries around the salmon and add the tempura, honey and sriracha mix on top of the salmon. Time to roll!

Tempura Garnish

Mix the tempura, honey and sriracha in a bowl and it's ready to go!

Bon appétit!