

Spring Maki with Nordic Shrimp, Sour Cream with Lime and Ginger, Asian Pear

Recipe for 4

Description

A delicious roll enhanced by the freshness of ginger and lime.

Ingredients

Shrimp

- 100 Gr Matane shrimps
- 1 Tbsp Sour cream
- 0.50 Unit(s) Lime juice
- 1 Piece(s) Fresh ginger
- 1 Unit(s) Asian pear

Maki

- 4 Unit(s) Rice paper
- 1 Cup(s) Sushi rice

Preparation

- Preparation time **30 mins**

Mise en place

Finely grate the ginger.

Cut the pear into fine matchsticks.

Combine the shrimp, ginger, sour cream and lime juice.

Cut the avocado into strips.

Finishing

Wet the rice sheet with warm water. Place the slices of pear, avocado and the shrimp salad. Fold the sides inwards and continue to roll the sheet to seal it.

Bon appétit!