

Kamikaze futomaki

Recipe for 4 persons

Description

Large roll garnish with salmon, cucumber, avocado, spicy mayo, tempura crunch, this is a maki high in texture and spicy flavors.

Note

Select ripe avocados for this recipe to ensure an onctuous texture.

Ingredients

For the rice

- 250 Ml Sushi rice
- 250 Ml Water
- 60 Ml Rice vinegar
- 15 Ml Sugar
- 3 Ml Salt

For the kamikaze futomaki

- 8 Leaf(ves) Nori seaweed
- 0.50 Unit(s) English cucumber
- 200 Gr Salmon filet skin-off
- 1 Unit(s) Avocado
- 50 Gr Fried tempura bits
- 50 Ml Mayonnaise
- 5 Ml Chili paste (sriracha)

Preparation

- Preparation time **30 mins**

General preparation

Cut the cucumber, avocado and salmon into strips. Roast the sesame seeds in a dry skillet. Fry a little tempura batter into a hot oil to get small pieces of crispy dough.

Rice preparation

Place rice in a colander and rinse with cold water, stirring well, until the water flowing from the strainer is clear. Let the rice drain well in colander. Cook your rice in a rice cooker.

Alternatively, use a small pot: combine rice and water and cover so that it is completely sealed. Bring to a boil over medium heat (Rely on your ears because you should never lift the lid of the pan). Then continue cooking for 5 minutes. Lower the heat to low and cook for 10 minutes. Lift the lid and let the rice stand for 10 minutes.

In another saucepan, combine the vinegar, salt and sugar and heat without boiling. Once the sugar completely dissolves, remove from heat and let cool. Transfer the rice in a hangiri or bowl to cool it down using of a fan or a sheet of cardboard. Pour the mixture vinegar mixture over the rice, mixing gently to avoid crushing the grain.

Once the vinegar preparation is incorporated, keep the rice in a bowl covered with a damp cloth until ready to prepare maki sushi or nigiri sushi.

Kamikaze futomaki preparation

Place the rice on the nori, leaving a small space at the top. Spread spicy mayo if desired, then the

ingredients and roll so as to have the nori on the outside. Cut the roll into small equal pieces. Serve with soy sauce, pickled ginger and wasabi.

Bon appétit!