

Maki with tuna tartar and tempura

Recipe for 4

Description

A tasty maki!

Ingredients

Maki

- 2 Leaf(ves) Nori seaweed
- 1 Cup(s) Sushi rice

Tuna tartar

- 100 Gr Fresh tuna
- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 1 Tbsp Roasted sesame oil
- 0.50 Unit(s) Lime juice
- 1 Tbsp Soy sauce
- 1 Tbsp Mirin
- 1 Tsp Chili paste (sriracha)

Tempura

- 1 Cup(s) Flour
- 1 Unit(s) Blond beer
- 1 Unit(s) Egg
- 0.50 Unit(s) Lime juice
- 1 Pinch(es) Salt

Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

Tempura

Prepare the tempura by combing all of the ingredients and add cold water until you reach the right consistency (pancake). Drizzle into hot oil making sure to make small quantities at a time. Set aside on paper towel.

Tuna tartar

Cut the tuna into small cubes. Make the mayonnaise with a hand mixer by combining the egg yolk, mustard and slowly incorporating the canola oil. Once you reach the desired consistency, add the rest of the mayonnaise ingredients.

Finishing

Combine the tuna with the spicy mayonnaise. Spread the rice on the nori sheet, making sure to leave the top inch of nori rice free. Place the tartar and tempura and then roll it. Cut into 4 even slices.

Bon appétit!