

# CLOVER LEAF : Seasoned Thai Light Tuna, sweet chili mayonnaise, cucumber, radish slices

Recipe for 4 persons



## Description

Seasoned Thai Light Tuna Makisushi .

## Ingredients

### Rice preparation

- 100 Ml Sushi rice
- 100 Ml Water
- 40 Ml Rice vinegar
- 5 Gr Sugar
- 2 Pinch(es) Salt
- Salt and pepper
- Vegetable oil
- Olive oil

### Toppings

- 4 Leaf(ves) Nori seaweed
- 0.50 Unit(s) Cucumber
- 2 Can(s) Thai tuna clover leaf
- 6 Tbsp Sweet chili mayonnaise
- 4 Unit(s) Radish
- Salt and pepper
- Vegetable oil
- Olive oil

### Sweet Chili mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 125 Ml Vegetable oil
- 1 Tbsp Sweet chili sauce
- Salt and pepper
- Vegetable oil
- Olive oil

## Preparation

- Preparation time **60 mins**

## Set up

Slices the radishes .Cut the cucumber into sticks.Make the sweet chili sauce mayonnaise .Open the Clover Leaf Thai Tuna

### 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.

### Sweet Chili mayonnaise

In a bowl, mix the mustard and egg yolks with a whisk. Add the oil slowly emulsifying the mixture with a whisk until the mayo turn thick then add the sweet chili sauce, salt and pepper.

### Makisushi preparation

Place the rice on the nori, leaving a small space at the top. Spread some spicy mayo, few slices of radish, strew some Clover Leaf Thai Tuna and some cucumber sticks, then roll so as to have the nori on the outside. Cut the roll into small 8 equal pieces.

**Bon appétit!**