

Hosomaki of scallop with yuzu, cucumber, orange supreme and green onion

Recette pour 4 personnes

Description

A scallop ceviche with yuzu.

Ingrédients

Scallops

- 4 Unit(s) Scallops
- 50 Ml Yuzu juice

Hosomaki

- 1 Small Cucumber
- 1 Unit(s) Orange
- 2 Unit(s) Green onion
- 2 Leaf(ves) Nori seaweed
- 1 Small Sushi rice

Préparations

Temps de préparation **30.00 mins**

Preparation

Cut the cucumber into fine matchsticks. Make orange supremes. Cut the scallops into thin slices and marinate in the yuzu. Finely slice the green onions.

Finishing

Spread the rice on the surface of the nori sheet.

Garnish with the scallops, cucumber and orange supremes. Roll the maki and cut into 6 even pieces. Garnish with the sliced scallions.

Bon appétit!