

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

Recipe for 4 servings

Description

A scallop ceviche with yuzu.

Ingredients

Scallops

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

Hosomaki

- 1 Small Cucumber
- 1 Unit(s) Orange
- 2 Unit(s) Green onion
- 2 Leaf(ves) Nori seaweed
- 250 Ml Sushi rice
- 400 Ml Water
- 30 Ml Season rice vinegar

Preparation

- Preparation time **30 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.

Wash the rice 3 times in succession, covering it to the brim with cold water and stirring gently for 10 seconds. Then drain the rice.

Cooking methods:

1- To cook in a saucepan, bring the water to the boil before adding the rice. Lower the heat, cover and leave to cook for 20 minutes. Then turn off the heat and leave to rest for 5 minutes, covered.

2- To cook in a rice cooker, pour in the water and rice, and leave to cook (approx. 40 minutes).

Whisk together the rice vinegar, sugar and salt.

When the rice is cooked, add the vinegar mixture and mix very gently.

Leave the rice to rest for 15 minutes before using.

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!