

Nigiri foie gras flambé with honey and sriracha |

Recipe for 12 tapas

Description

Sushi composed of a small elongated ball of rice topped with a beautiful slice of duck foie gras flambéed with a blowtorch.

Note

Note: A nigiri is eaten with the filling on the tongue, not the rice, for added flavor.

Ingredients

For the rice

- 400 Ml Sushi rice
- 400 Ml Water
- 120 Ml Rice vinegar
- 30 Ml Sugar
- 6 Ml Salt

For salmon nigiri

- 6 Unit(s) Foie gras scallop
- 5 Ml Chili paste (sriracha)
- 30 Ml Honey

Side

- 120 Ml Soy sauce

Preparation

- Preparation time **30 mins**

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.

Preparing the nigiri

Cut each foie gras escalope into 4 thin slices, as rectangular as possible. Allow the foie gras slices to come to room temperature. Take a ball of rice and roll it gently in your hand. Transfer the rice ball

to your other hand, then place a slice of foie gras and apply just a little pressure to shape the nigiri. Dilute the sriracha with the honey by heating a little in the microwave. Brush the top of your nigiri with the spiced honey, then flame the top with a flashlight to caramelize. Serve immediately with soy sauce for dipping.

Bon appétit!