

Nigiri of glazed salmon with honey and Siracha

Recipe for 4 persons

Description

Delicious and simple!

Note

You eat nigiri by placing it fish side down on your tongue, to taste the fish more than the rice.

Ingredients

Nigiri

- 8 Thin slice(s) Salmon filet
- 1 Tsp Chili paste (sriracha)
- 1 Tsp Honey
- 1 Cup(s) Sushi rice

Preparation

- Preparation time **20 mins**

Nigiri

Make 8 balls of sushi rice and top with a slice of salmon. Brush with the mixture of honey and sriracha. Torch the top with a blowtorch.

Bon appétit!