

# Reverse maki with pollock and fresh coriander |

**Recipe for 4 personnes**

## **Description**

A colorful maki that will make you change your opinion on pollock!

## **Note**

For a nice decoration, garnish with tobiko eggs and sesame seeds!

## **Ingredients**

### Maki

- 2 Unit(s) Nori
- 1 Cup(s) Sushi rice
- 100 Gr Crabstick
- 1 Unit(s) Green onion
- 30 Ml Spicy mayonnaise
- 100 Gr English cucumber
- 0.50 Unit(s) Avocado
- 2 Sprig(s) Coriander
- 1 Tbsp Tobiko eggs

## **Preparation**

- Preparation time **15 mins**

### Preparation

Cut the cucumber in fine juliennes making sure not to use the center (seeds).

Quarter the avocados.

Finally slice the green onions.

Finely dice the coriander.

### Pollock

Cut the pollock in fine slices (for crabstick you can usually just do this with your hands).

Mix the pollock, green onions, coriander and spicy mayonnaise.

### Making the maki

Place the nori sheet in front of you with the lines horizontal.

Spread the rice on the sheet making sure to leave a finger's width empty at the top. Turn the sheet so that the empty part is facing you. Place the pollock salad in the center with the cucumbers in front and the avocados facing you. Roll and cut!

**Bon appétit!**