

# Scallop, kombu, yuzu and matcha hosomaki |

Recipe for 4 servings



## Description

A true journey to Japan through flavours!

## Note

Kombu seaweed is used in traditional Japanese cuisine, and is excellent on rice, tofu, vegetable dishes, soups and noodles.

## Ingredients

### Sushi

- 240 Gr Cooked sushi rice
- 2 Leaf(ves) Nori seaweed
- 4 Unit(s) Scallop (u12)
- 2 Leaf(ves) Kombu
- 1 Tbsp Yuzu juice
- 1 Tbsp Soy sauce

### Topping

- 10 Gr Matcha tea

## Preparation

- Preparation time **30 mins**

### Set up

Cut the nori sheets in 2 to obtain 4 rectangles.

Remove the adductor muscle from the scallops (if present) and brine with the soy sauce for 1 minute, then remove from the soy sauce without blotting. Using a brush, moisten the kombu seaweed with the yuzu juice. Arrange the scallops between the two sheets of seaweed and marinate in an airtight dish overnight in the refrigerator.

### Hosomaki

Spread the rice on the horizontal nori sheet, leaving half an inch free at the top.

Slice the scallops and arrange them on your rice when assembling with matcha tea powder. Roll up and cut into 6 pieces.

**Bon appétit!**