

Shrimp maki sushi bomb, avocado, hot chili mayo, panko and masago |

Recipe for 4 servings

Description

Shrimp maki sushi bomb, avocado, hot chili mayo, panko and masago.

Ingredients

The rice

- 200 Ml Sushi rice
- 300 Ml Water
- 40 Ml Rice vinegar
- 15 Ml Sugar
- 2 Ml Salt

The mayo

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 125 Ml Vegetable oil
- 1 Tsp Chili paste (sriracha)

For the garnish

- 4 Unit(s) Peeled medium shrimps
- 1 Unit(s) Egg
- 20 Gr Flour
- 20 Gr Japanese breadcrumbs (panko)
- 1 Unit(s) Avocado
- 20 Gr Masago caviar

Preparation

- Preparation time **30 mins**

Cooking the rice

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 the rice and water and cover so that it is completely submerged. 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 bringing to a boil. Once the sugar is completely dissolved, remove from heat and let cool. Transfer the rice to a hangiri or mixing bowl to cool it down using a fan or a sheet of cardboard. Pour the vinegar mixture over the rice, mixing gently to avoid crushing the grains. 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.

Garnish

Slice the avocado.

Bread the shrimp: dip in flour, then beaten eggs and finally in panko.

Fry the shrimp, then cut into small pieces.

Sweet chilli mayonnaise

In a bowl, mix the mustard and egg yolks with a whisk. Add the oil slowly emulsifying the mixture with a whisk until the mayo becomes thick, then add the Sriracha, salt and pepper to taste.

Making the sushis

Spread a bit of rice in the palm of your hand. Place a little mayonnaise in the center, a couple pieces of avocado and shrimp, a bit of masago and then close it to form a nice round ball.

Bon appétit!