

Trout, ikura and condiments Hosomaki |

Recipe for 4 servings



Description

An original tasting sushi!

Note

Trout can be replaced by char or salmon.

Ingredients

Sushi

- 240 Gr Cooked sushi rice
- 2 Leaf(ves) Nori seaweed
- 150 Gr Salmon trout fillet
- 20 Gr Salmon eggs (Ikura)
- 20 Gr Preserve lemon
- 50 Gr French shallot

Mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 100 Ml Canola oil
- 20 Ml Sake
- 5 Ml Rice vinegar

Preparation

- Preparation time **30 mins**

Preparation

Cut the nori sheets in 2 to obtain 4 rectangles.

Ponzu sauce

- 30 Ml Yuzu juice
- 40 Ml Light soy sauce
- 20 Gr Bonito flakes
- 10 Gr Kombu

Topping

- 1 Tbsp Black sesame seeds

Finely dice the preserved lemon.

Finely chop the shallot.

Cut the trout into small cubes.

Mayonnaise

Mix the yolk with the mustard. Slowly whisk in the oil. At the end, add the rest of the ingredients, seasoning as required with salt and freshly ground pepper.

Hosomaki

Mix the tartare with the sake mayonnaise, salmon roe and chopped shallot.

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

Place the trout tartar on a line.

Roll up the maki and cut into 6 equal pieces.

Place the sushi pieces on your plates and sprinkle a little sesame seeds on top.

Bon appétit!