

Tuna makizushi, sweet chili mayo, cucumber and red radish |

Recipe for 4 portions

Description

Seasoned Thai Light Tuna Makizushi.

Note

The cooking of the rice has never been so important!

Ingredients

Rice mise-en-place

- 250 Ml Sushi rice
- 400 Ml Water
- 25 Ml Rice vinegar
- 15 Ml Sugar
- 2 Ml Salt

- Salt and pepper
- Vegetable oil
- Olive oil

Toppings

- 2 Leaf(ves) Nori seaweed
- 1 Gr Cucumber
- 180 Gr Flaked light tuna
- 6 Tbsp Sweet chili mayonnaise
- 4 Unit(s) Radish

- Salt and pepper
- Vegetable oil
- Olive oil

Sweet Chili mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 125 Ml Vegetable oil
- 1 Tbsp Sweet chili sauce

- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **60 mins**

Mise-en-place

Slices the radishes. Cut the cucumber into sticks. Make the sweet chili sauce mayonnaise. Open the Thai Tuna can.

Rice preparation

Place rice in a colander and rinse with cold water, stirring well, until the water flowing from the strainer is clear. Make sure it is nearly dry before cooking it. Cook your rice in a rice cooker. Alternatively, use a small pot: combine rice and water and cover so that it is completely sealed.

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 boiling. Once the sugar completely dissolves, remove from heat and let cool down. Transfer the rice in a hangiri or bowl to get the heat off. Pour the vinegar mixture over the rice, mixing gently to avoid crushing the grain. 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.

Sweet Chili 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 turns thick then add the sweet chili sauce, salt and pepper.

Makizushi preparation

Place the rice on the nori, leaving a small space at the top. Spread some spicy mayo, few slices of radish, strew some Thai Tuna and some cucumber sticks, then roll so as to have the nori on the outside. Cut the roll into small 8 equal pieces.

Bon appétit!