

Umami shrimp nigiri sushi |

Recipe for 4 servings



Description

A nigiri of salmon confit with miso.

Note

If you don't have time to cook the shrimp, you can substitute smoked salmon.

Ingredients

Riz

- 160 Gr Cooked sushi rice
- 8 Unit(s) Peeled medium shrimps, tail-on

Bouillon

- 250 Ml Water
- 10 Gr Bonito flakes
- 10 Gr Dried shiitake
- 15 Ml Mirin
- 25 Ml Sake
- 25 Ml Soy sauce
- 10 Gr Sugar

Preparation

- Preparation time **30 mins**

Set up

Make a stock by mixing all the stock ingredients. Bring to the boil and leave to infuse for 30 minutes, covered. Skewer the shrimp whole, cook for 3-4 min in the broth, then cut up the cooked shrimp in a glaze. Shell the shrimp as required, keeping the tails intact, and cut in half lengthways to stabilize them.

Sushi

Shape into 8 rice portions, each weighing around 20 grams, and place a shrimp on each rice ball.
Enjoy Nigiri with a shot of strong broth.

Bon appétit!