KIKKOMAN

Baked salmon, mango & rice summer rolls

Total time **40 mins** **10 mins** preparation time **15 mins** cooking time **15 mins** cooling time

Nutritional facts (per portion):
2,134 kJ / 510 kcal

Fat: **32 g** Protein: **17 g**
Carbohydrates: **34 g**

INGREDIENTS

2 portion(s)

Summer rolls:

50 g	basmati rice
150 g	salmon fillet
2 tbsp	Kikkoman Sauce for Poke Bowl
1 tbsp	sesame seeds
6	sheets of rice paper
0.5	long cucumber
1	mango
1 tbsp	black sesame seeds

Dips:

150 g	single cream
2 tbsp	Kikkoman Sauce for Poke Bowl
1 tsp	lemon juice
2 tbsp	Kikkoman Sesame Sauce
1 tbsp	water
0.5 tsp	ground black pepper

PREPARATION

Step 1

50 g basmati rice - **150 g** salmon fillet - **2 tbsp** Kikkoman Sauce for Poke Bowl - **1 tbsp** sesame seeds
Boil the rice until cooked through, then set aside to cool. Cut the salmon into cubes, mix with the Kikkoman Poke Sauce and sesame seeds, then bake at 200°C for 10 minutes in an air fryer or 15 minutes in the oven.

Step 2

6 sheets of rice paper - **0.5** long cucumber - **1** mango
Cut the cucumber and mango into strips. Soak each sheet of rice paper in water until soft.

Step 3

1 tbsp black sesame seeds
Place a portion of rice, salmon, cucumber and mango on each sheet of rice paper and sprinkle with the sesame seeds. Wrap tightly.

Step 4

150 g single cream - **2 tbsp** Kikkoman Sauce for Poke Bowl - **1 tsp** lemon juice
Mix the single cream, Kikkoman Poke Sauce and lemon juice to make the first dip.

Step 5

2 tbsp Kikkoman Sesame Sauce - **1 tbsp** water - **0.5 tsp** ground black pepper
Mix the Kikkoman Sesame Sauce, water and black pepper to make the second dip. Serve the summer rolls with the creamy dip and the sesame dip.