KIKKOMAN

Fish Finger Roll (uramaki)

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
588 kJ / 141 kcal

Fat: **7.7 g** Protein: **7 g**
Carbohydrates: **10.4 g**

INGREDIENTS

8 portion(s)

2	fish fingers (frozen)
	Oil for frying or deep frying
1	nori sheet
200 g	cooked sushi rice
0.5 tsp	wasabi paste
2 tsp	mayonnaise
1	handful rocket
6	red pepper strips
2	cucumber strips
2 tsp	Kikkoman Sesame Sauce
2 tbsp	toasted sesame seeds

Alternative for the Kikkoman Sesame Dressing:

10 g	peanut butter
10 g	water
2 g	Kikkoman Naturally Brewed Soy Sauce
2	drops of sesame oil

To serve:

	cress
	mayonnaise
	Kikkoman Sesame Sauce
	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Fry or deep fry fish fingers.

Step 2

Place 1 nori sheet on the sushi mat.

Step 3

Spread the sushi rice on it with wet fingers.

Step 4

Turn over completely.

Step 5

Spread wasabi paste and mayonnaise lengthwise narrowly along the middle.

Step 6

Place rocket, fish fingers, red pepper and cucumber strips lengthwise on top.

Step 7

Drizzle with Kikkoman Sesame Dressing.

Step 8

Roll up the roll.

Step 9

Wrap in cling film, fix with sushi mat and unwrap.

Step 10

Cut into 8 pieces of the same size.

Step 11

Turn each in sesame seeds on two sides.

Step 12

Arrange with cress, mayonnaise and Kikkoman Sesame Dressing.