

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
Dressing

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:

criss

mayonnaise

Kikkoman Sesame

Dressing

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.