KIKKOMAN

Uramaki - Smoked Salmon Sushi Rolls with Avocado

Total time **15 mins** **15 mins** preparation time

Nutritional facts (per portion):
456 kJ / 109 kcal

Fat: **5.2 g** Protein: **5.5 g**
Carbohydrates: **9.3 g**

INGREDIENTS

8 portion(s)

5	small avocado slices
5	mini gherkins (or cornichons)
1	nori sheet
200 g	cooked sushi rice
0.5 tsp	wasabi paste
2 tsp	cream cheese
150 g	smoked salmon
For the garnish:	
2 tsp	wild salmon caviar
1.5	radishes, thinly sliced
	A few sprigs of dill
To serve:	
	Pickled ginger
	wasabi paste
	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Cut avocado and gherkins into strips.

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 cream cheese lengthwise along the middle.

Step 6

Place avocado and gherkins strips lengthwise on top.

Step 7

Roll up the roll.

Step 8

Top with salmon strips.

Step 9

Wrap in cling film and fix with sushi mat.

Step 10

Carefully remove the cling film and cut the roll into 8 equal pieces.

Step 11

Arrange with wild salmon caviar, radish slices, dill, pickled ginger and wasabi paste.