

# 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.