

# Smoked Salmon and Avocado Roll (Uramaki)

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.