KIKKOMAN

Spicy tuna rolls with salmon

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
386 kJ / 92 kcal

Fat: **5.4 g** Protein: **3.3 g**
Carbohydrates: **7.2 g**

INGREDIENTS

16 portion(s)

2	nori leaves
400 g	cooked sushi rice
For the spicy tuna:	
50 g	tuna
1 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
0.25 tsp	Kikkoman Toasted Sesame Oil
0.13 piece	cucumber (sticks)
2	leaves of lettuce
0.17 piece	avocado (long slices)
For the spicy salmon:	
100 g	salmon
1 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
0.25 tsp	Kikkoman Toasted Sesame Oil
0.13 piece	cucumber (sticks)
2	leaves of lettuce
0.13 piece	yellow bell pepper (sticks)
0.25 piece	avocado (thin slices)
For the kimchi mayonnaise (mix 1:1):	
2 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
2 tbsp	mayonnaise
For the topping:	
	Sesame seeds
	Tobiko (flying fish caviar)
	Paprika powder
	Chives or cress
	Fine onion strips

PREPARATION

Step 1

For the spicy tuna rolls, chop the tuna and mix in a bowl with the kimchi sauce and sesame oil.

Step 2

For the spicy salmon rolls, cut 50 g salmon into fine strips and mix in a bowl with the kimchi sauce and sesame oil. Cut the remaining 50 g salmon into thin slices.

Step 3

Wash the vegetables, pat dry and cut the cucumber and yellow bell pepper in sticks. Cut the avocado into thin slices.

Step 4

For the kimchi mayonnaise, mix the ingredients together.

Step 5

Place 1 nori sheet on the work surface.

Step 6

Spread half of the cooked sushi rice on top with wet fingers.

Step 7

Turn over completely.

Step 8

For the spicy tuna rolls, put the ¼ kimchi mayonnaise in the middle of the spread-out rice as one line, then put the lettuce, cucumber, and avocado in a line on top, then finally put on the marinated tuna.

Step 9

Roll up with hands, then put the cling film on top and form firmly into a roll with a sushi mat.

Step 10

Remove the sushi mat and the cling film.

Step 11

Carefully cut each roll into 8 equal pieces.

Step 12

Coat each piece in sesame seeds on two sides.

Step 13

For the spicy salmon rolls, place 1 nori sheet on the work surface.

Step 14

Spread half of the cooked sushi rice on top with wet fingers.

Step 15

Turn over completely.

Step 16

Put the ¼ kimchi mayonnaise in the middle of the spread-out rice as one line then put the lettuce, cucumber and yellow bell pepper in a line on top, then finally put on the marinated salmon.

Step 17

Roll up with hands, alternately place thinly sliced salmon and avocado on the roll, then put the cling film on top and form firmly into a roll with a sushi mat.

Step 18

Remove the sushi mat and the cling film.

Step 19

Carefully cut each roll into 8 equal pieces.

Step 20

If desired, serve with a topping (e.g. cress, tobiko) and the rest of the kimchi mayonnaise.