KIKKOMAN

Sushi cake

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

Nutritional facts (per portion):
1,394 kJ / 332 kcal

Fat: **18.9 g** Protein: **13.6 g**
Carbohydrates: **26.3 g**

INGREDIENTS

1 portion(s)

200 g	cooked sushi rice
2	cooked halved prawns
1 tbsp	trout roe
1 tsp	lumpfish roe
1 handful	of rocket sprouts (or garden cress)
3	mangetouts
0.5	avocado
1	baby cucumber
1	radish
1	yellow datterini tomato
100 g	smoked salmon
2 tbsp	mayonnaise
	wasabi paste to taste

For the omelette strips

1	fresh egg
1 tbsp	milk
1 tsp	potato flour or cornflour
2 pinch	of sugar
1 pinch	of salt
1 tsp	vegetable oil

For the boiled shiitake mushrooms

5	shiitake mushrooms
1 tbsp	maple syrup (or honey)
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	sugar
100 ml	water

To serve

	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

For the omelette strips, place all the ingredients – except for the oil – in a bowl and mix well. Heat up a frying pan and add the oil, spreading it across the pan. Pour in the egg mixture, ensure it's spread thinly (as if you're making a pancake) and cook on both sides. Allow the omelette to cool, then cut into thin strips (approx. 2 mm thick).

Step 2

To prepare the shiitake mushrooms, remove the stems. Place the maple syrup, soy sauce, sugar, 100 ml of water and the mushrooms in a small frying pan and bring to the boil. Reduce the heat and cook until there is almost no liquid left. Allow the boiled shiitake mushrooms to cool, then cut into thin pieces (approx. 2 mm thick).

Step 3

To prepare the vegetables, start by washing the mangetouts. Trim the ends, blanch the mangetouts and leave to cool. Dab the mangetouts dry and cut diagonally into pieces approx. 1 cm wide. Cut the avocado flesh into slices approx. 2 mm thick. Wash the cucumber, cut into thin strips using a peeler and roll them up to make cone-shaped "flowers". Wash the radish and cut into thin slices. Wash and quarter the tomato.

Step 4

To create the salmon "flowers", cut the smoked

salmon into strips about 3-4 cm long and 2 cm wide. Place two of them lengthways so that they overlap slightly at one end. This will create 3-4 “petals” when rolled up. Roll them up lengthways. Place the salmon rolls upright and use your finger to tease open the “petals” at the top of each roll to form a “flower”. Make 5 “flowers” in total.

Step 5

Line the cake tin with a large piece of cling film and spread 1/3 of the sushi rice on the bottom. Arrange the avocado slices on top of the rice layer, then spread another 1/3 of the sushi rice on top of them. Place the shiitake mushroom slices on the rice, then cover with the remaining rice. Fold the remaining cling film over the rice to cover it, then press down lightly with your hands.

Step 6

Before serving, remove the cling film from the top, place a plate over the sushi cake and flip it over. Then remove the cake tin and the rest of the cling film. Arrange the omelette strips on the sushi cake, add the smoked salmon flowers (ensuring they are evenly spaced) and decorate the cake with the remaining ingredients (except for the mayonnaise, wasabi and rocket sprouts).

Step 7

Mix the mayonnaise with the wasabi paste. Pipe 4 small, evenly spaced wasabi mayonnaise “flowers” onto the sushi cake, then sprinkle with the rocket sprouts.

Step 8

Serve the sushi cake with soy sauce – and enjoy!