

# Sushi topped with prawns

Total time **20 mins** 20 mins preparation time

Nutritional facts (per portion):

**207 kJ / 49 kcal**

## INGREDIENTS

4 portion(s)

**360 g** cooked and seasoned  
sushi rice  
**20** large cooked prawns  
**0.5 tsp** wasabi paste  
**1 tbsp** mayonnaise  
**1 tbsp** caviar  
a little cress to garnish  
Kikkoman Sushi &  
Sashimi Soy Sauce

**Also:**

cling film

## PREPARATION

### Step 1

Cut the prawns in half lengthways. Cut the cling film into squares and place half of the prawn halves on top of each square with the cut surface facing upwards. Form the sushi rice into 20 equal sized balls and put them on the prawns.

### Step 2

Spread a little wasabi paste on the rice balls and top with the other prawn halves so that each of the rice balls is sandwiched between two prawn halves. Close the cling film and press gently into little 'medallions'.

### Step 3

Remove the sushi from the cling film, garnish with a dot of mayonnaise, caviar and cress and serve with soy sauce.