KIKKOMAN

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.