

Fresh take on maki

PORTIONS	PREPARATION	COOK TIME
2	20-25 minutes	0 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Dominique Témureau, Baker Expert Asia
Pacific

List of ingredients



Olive oil ciabatta 60CISA
Quantity: 1

2	Nori sheets for maki
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60 g	Salmon sashimi
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60 g	Bluefin tuna sashimi
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	Cucumber
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	Mayonnaise
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	Soy sauce
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	Wasabi
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Preparation steps

STEP 1

Slice the ciabatta lengthwise and remove the crusts from the sides of each slice.

STEP 2

Lay the ciabatta slices on dried nori sheets.

STEP 3

Slice the cucumber in four lengthwise and slice the salmon and tuna into 1x1 cm sticks.

STEP 4

Lay the cucumber sticks on one slice with some mayonnaise in the middle.

STEP 5

Pour the soy sauce onto the other ciabatta slice and top with fish for the salmon and tuna maki.

STEP 6

Gently roll the ciabatta slice with the nori sheet and ensure the ends meet. Refrigerate.

STEP 7

Slice the maki roll into 6 pieces, approx 1 in wide. Serve with soy sauce and wasabi.

