Light sushi without rice with prawns

Raciones para 2

- ❏ **6** Prawns
- ❏ Salt
- ❏ Sesame seeds
- ❏ Smoked salmon
- ❏ **4 Tablespoons** Cream cheese
- ❏ **1** Avocado
- ❏ **½** Cucumber
- ❏ Soy sauce
- ❏ **2 Tablespoons** Sweet chilli
- ❏ **1 Tablespoon** Honey
- ❏ **1 Tablespoon** Sesame oil
- ❏ **1** Chopped spring onion

1. Peel the prawns and thread them into a skewer. Season with salt and cook in a frying pan with a dash of oil with the griddle function. Remove the prawns from the skewer.

2. Sprinkle sesame seeds on a piece of cling film. Place the slices of smoked salmon on top. Spread the cream cheese over the salmon and put some strips of avocado, cucumber, and a couple of prawns on top.

3. Roll carefully. Remove the cling films and cut with a sharp knife.

4. Prepare the sauce by combining in a saucepan the soy sauce, sweet chilli sauce, honey, and sesame oil. Heat with the confit function. Set it aside and add the chopped spring onion. Serve together with the rolls.

Chef's Notes

https://cookinglovers.teka.com/en/receta/sushi-ligero/