

# 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

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

