

## Raciones para 2

**6** Prawns

Salt

Sesame seeds

Smoked salmon

**4 Tablespoons** Cream cheese

**1** Avocado

$\frac{1}{2}$  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/>

