Salmon and avocado cold cannelloni



Consejo del chef

For the sauce, heat olive oil until it raises the smoke point, but be careful not to burn it. Meanwhile, put together the chilli, garlic powder and some sugar in a bowl and, when the oil is hot enough, pour it into the bowl until it stops bubbling. Serve it with the rolls.

Raciones para 2

- ❏ **450 gr** Fresh salmon
- ❏ **1** Spring onion
- ❏ **20 gr** Dill pickles
- ❏ **10 gr** Capers
- ❏ **½ Teaspoon** Dijon mustard
- ❏ **½** Mirin
- ❏ **½ Teaspoon** Mayonnaise
- ❏ Salt
- ❏ Pepper
- ❏ **1** Avocado
- ❏ **1** Lime
- ❏ **5** Rice paper rolls
- ❏ Fish roe
- ❏ Pea shots
- ❏ **2 Tablespoons** Chilli
- ❏ **1 Teaspoon** Garlic powder
- ❏ **1 Teaspoon** Brown sugar

1. For the sauce, dice the salmon and place it in a bowl for later.
2. later. Add the spring onion, pickles, and capers, finely chopped. Combine with mayonnaise, mustard and mirin and set aside for 15 minutes. Meanwhile, mash the avocado with lime juice.
3. Dip the rice paper rolls for 10 seconds into water, and shape the edges on a previously greased kitchen cutting board. Fill them with avocado first and then with the salmon mix.
4. Fold the rice paper, shaping the rolls and plate. Garnish with mayonnaise, fish eggs, and pea sprouts.

Chef's Notes

https://cookinglovers.teka.com/en/receta/canelones-frios-de-salmon-y-aguacate/