



CRISPY RICE WITH AVOCADO



preparation time
20min



total time
20min



portions
3



difficulty
medium

INGREDIENTS

- 1 Cup sushi rice
- 1 Aurum Avocado
- 1 Cucumber
- 1 Carrot
- 1 Tbsp sesame oil
- ¼ Cup chives
- Toasted sesame (to taste)
- Classic soy sauce or ponzu or tamari
- ½ Cup classic or Japanese mayonnaise
- 1-2 Tbsp of sriracha (optional)
- 1 Tbsp rice vinegar
- Salt, sugar and EVOO
- Wax paper
- Circular molds

PREPARATION

1. Rinse the rice in water until the stream of water turns from white to transparent.
2. Cook the sushi rice with the rice vinegar, a pinch of salt and sugar (3-5 g). Let it cool.
3. Place baking paper (waxed) on a rectangular tray, add the rice all over the tray, add more paper on top and spread it with the help of a kitchen rolling pin. Freeze.
4. Once it is quite cold, with the help of molds, cut into circles and fry until it gets a golden color and a crispy texture.
5. Cut the avocado and cucumber into small cubes, as well as the carrot into very thin strips, and the finely chopped chives (reserve a little to decorate). Mix with mayonnaise, soy, sesame oil, chives and if you want a spicy touch, add sriracha.
6. Cut the mango into small cubes.
7. In the fried rice toast, add the previous mixture, place the mango, chives and sesame on top to taste.
8. Serve with soy sauce, tamari or ponzu (Japanese soybeans).