



AVOCADO AND MANGO SUSHI



preparation time
60min



total time
1 hora 30 min



portions
4



difficulty
difficult

INGREDIENTS

- 1 Aurum avocado
- 1 Aurum mango
- 4 cups rice for cooked sushi
- 4 nori seaweed
- 1 cucumber
- 3 tbsp rice vinegar
- Salt to taste
- Pinch of sugar
- Soy sauce

PREPARATION

1. Place the rice vinegar, sugar and salt in a pot. Bring to a boil and stir until the sugar dissolves
2. Mix the dressing with the sushi rice until well combined.
3. On a bamboo mat lined with plastic wrap, place a nori seaweed and pour a cup of sushi rice on top. Dip your fingertips in water to spread the rice, leaving 2 cm free to close the roll.
4. Place the avocado slices and the mango and cucumber sticks on the bottom edge and roll up. Cut into 8 pieces.
5. Serve with soy sauce