



SASHIMI AND NIGIRI WITH CRESS DIP



QimiQ BENEFITS

- Emulsifies with oil
- Creamy indulgent taste with less fat
- Quick and easy preparation



30



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SASHIMI AND NIGIRI

250 g Sushi rice

250 ml Water

20 ml Rice vinegar

1 tsp Salt

1 tsp Sugar

200 g Tuna, fresh

FOR THE CRESS DIP

125 g QimiQ Classic, room temperature

60 ml Sunflower oil

1 tsp Mustard

0.5 Lemon(s), juice only

1 cup(s) Cress

Salt and pepper

METHOD

1. For the sashimi and nigiri: wash the rice thoroughly with cold water until the drained water is clear.
2. Bring the rice to a boil in the water. Cover and allow to simmer on low heat for approx. 20 minutes.
3. Mix the rice vinegar with the salt and sugar and mix into the cooked rice.
4. Finely slice the tuna using a sharp knife and form into sashimi and nigiri with the lukewarm rice mixture.
5. For the cress dip: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil until emulsified. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
6. Serve the sashimi and nigiri with the cress dip.