



CHLOË BOWLER  
complete wellbeing

## SMOKED SALMON MAKI ROLLS



### Ingredients (Makes 24 rolls):

1. 200g smoked salmon
2. 200g sushi rice
3. 4 sheets of seaweed
4. 2 tbsp seafood sauce
5. 2 tbsp light soy sauce
6. Handful of Chives

### Method:

1. Steam the rice, then leave to cool.
2. Pat the rice on to the seaweed sheet, then spoon some seafood sauce along the midline.
3. Place strips of smoked salmon along the seafood sauce and top with chives.
4. Roll the seaweed sheet up tight into a maki roll.
5. Tighten the roll with cling film and leave to cool in the fridge.
6. Repeat with prawns, crab or any other filling you prefer.
7. Serve with a bowl of soy sauce for dipping.

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