

# Mackerel, bergamot lemon and dill makis



20 people

30 min preparation time

30 min cooking time

## All ingredients

**1 tin of 118 g** [la belle-Iloise Mackerel fillets with bergamot lemon and dill](#)  
**150 g** sushi rice  
**150 g** cold water  
**2 tablespoons** rice vinegar (20 g)  
**2 pinches** salt  
**2 pinches** sugar  
 $\frac{1}{2}$  avocado  
Dried nori sheets

## Steps

- 1- Soak the rice for an hour in cold water then rinse thoroughly..
- 2- Put the rice in a saucepan with cold water, cover and bring to a simmer.
- 3- Without stirring and without removing the lid, lower to gentle heat for 5 min and then to very gentle heat for another 5 min.
- 4- Leave to rest for 10 min covered. Combine the vinegar with the salt and sugar. Tip the rice into a bowl, pour on the vinegar mixture and combine. Leave to cool.
- 5- To prevent the rice sticking to your fingers, regularly dip them and the utensils you are using into a bowl of warm water.
- 6- Place a nori sheet on a sushi rolling mat.
- 7- Drain the mackerel fillets, keeping the sauce, and cut the avocado into sticks.
- 8- Place a layer of rice on the nori sheet, and then pieces of fish and avocado in a lengthwise strip about 4cm from the edge.
- 9- Roll up with the mat, pressing gently to make a uniform cylinder.
- 10- Chill for 15 minutes.
- 11- Cut into 2 cm thick discs with a thin wet knife.
- 12- Filter the mackerel sauce and place it in a small bowl.

13- Serve the makis accompanied by the sauce.