

Ty-makis with diced artichoke and mackerel



10 pieces - 2 people

20 min preparation time

cooking time

All ingredients

1 jar of 105 g of [Diced Artichokes and Mackerel](#)

1 leaf dried nori seaweed (for makis)

1/4 granny apple

2 teaspoons of breadcrumbs

1 teaspoon of lemon juice

Optional decoration: coriander **leaves**, rocket, sea asparagus or pink berries

Steps

- 1- Cut the apple into 3 mm sticks and drizzle with lemon juice.
- 2- Cut the nori sheet in half, using scissors.
- 3- Spread half the verrine of mackerel artichoke concassé on each side, leaving a small strip free at the top. Sprinkle with breadcrumbs, then place the apple sticks in a line.
- 4- Roll up, ending with the loose strip.
- 5- Chill for 15 minutes.
- 6- Using a good knife, cut into 1.5 cm pieces, place on the slice and decorate at your convenience.