

Grilled kingfish with vegetable nori rolls

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Ingredients (serves 4)

- 4 fish fillets
- 50 ml Obento sushi seasoning
- 4 Obento yaki nori for sushi
- 1 cucumber
- 1 red capsicum
- 1 avocado
- Kewpie mayonnaise
- S&B wasabi in tube
- 100 ml Obento mirin seasoning
- 1 lemon, zested and juiced
- 2 tsp soy sauce
- 400 g Kokuho rose sushi rice

Method

Combine mirin seasoning, lemon juice, zest and soy sauce in a bowl and marinate fish fillets. Set

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aside.

Sprinkle 400 g of cooked and cooled rice with sushi seasoning and mix well. Place the nori shiny side down on a bamboo rolling mat. Spread the rice evenly over the nori leaving a two-cm strip to seal. Dab a small amount of mayonnaise and wasabi along the centre of the rice and top with a selection of finely sliced vegetables. Lift the mat and roll sushi roll tightly; brush nori with a little water and seal roll. Repeat with remaining ingredients.

Heat griddle pan or BBQ over a medium heat and cook fish for two minutes on each side or until cooked.

Cut rolls into three-cm-sized pieces and place sushi into the centre of the serving plate. Top sushi with the grilled fish and serve with lemon wedges.

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