



When friends come for dinner and you have no time to prepare.....

serves 4

Ingredients

4 cups cooked sushi rice - buy from your local supermarket's sushi bar
10 ml wasabi paste
2 rice avocados
salt and pepper to taste
zest and juice of 1 lime
125 ml good quality mayonnaise
50 ml cream cheese
200 g Threestreams cold-smoked trout ribbons
1 candy-striped beetroot (normal beetroot can also work)
micro herbs for serving

Method

Place avocados, lime juice, salt and pepper in a food processor and blitz until smooth.

Mix the mayonnaise and cream cheese with lime zest and wasabi paste until smooth.

Use 4 food stacking rings (large cookie cutters can also work). Place it on 4 plates. Scoop about 2-3 T sushi rice and place in the bottom of the stacking ring.

Top with 1 layer of trout and then top with a thin layer of mayo. Then make a layer with the avocado.

Repeat the layers until you end with a mayonnaise/cream cheese layer. Store in fridge until ready to serve.

Serve with micro herbs and matchsticks candy beetroot and a little light soy on the side.