

Tuna tataki and mango rolls



6-8 people

30 min preparation time

cooking time

All ingredients

- 1 tin of 139 g** la belle-iloise Tuna au naturel
- 1 glass 95 g** la belle-iloise Mayoz'algues
- 10** rice sheets
- 1** mango
- 4** red cabbage leaves
- 4** iceberg lettuce leaves
- 1 half cup** roasted black and white sesame seeds
- 8** fresh coriander leaves
- 1 tablespoon** cider vinegar
- 1 pinch** of salt and pepper

Steps

- 1- Peel and cut the mango into small sticks, along with the red cabbage and iceberg lettuce
- 2- Drain the tin of la belle-iloise Tuna au naturel
- 3- In a bowl, mix the la belle-iloise Tuna au naturel with 2 tablespoons of la belle-iloise Mayoz'algues
- 4- Blend the mango offcuts with the cider vinegar, salt and pepper and set aside
- 5- Soak a sheet of rice in cold water for 10 seconds Drain and place on a board Sprinkle the sesame seeds over the rice paper
- 6- Garnish the bottom edge of the leaf with the tuna mixture, a few mango, cabbage and iceberg sticks and coriander leaves
- 7- Fold the bottom edge of the sheet over the filling, then the sides and roll up the rice paper