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