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## Avocado Cannelloni



## Ingredients

80g Avocado slices  
80g Fresh gulf shrimps peeled  
<strong>Dressing:</strong>  
80g Japanese mayo  
1g Togorashi  
1g Yuzu juice  
1g Chives  
20g Rice vinegar

## Preparation

- 1 Mix the Japanese mayo, togorashi, yuzu juice, chives and rice vinegar to make the dressing. Pan fry the shrimps in olive oil and season after they are cooked, then dice them into small pieces. Then add the dressing over the shrimp and mix together. Put the mix over the avocado slices and roll to close.
- 2 Put on a plate and serve immediately.

## Cooks Note

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