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Avocado Cannelloni



Ingredients

80g Avocado slices
80g Fresh gulf shrimps pealed
Dressing:
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