

## SUPER CRISPY POTATO NIGIRI



### Ingredients

10 portions

- Super Crunch Fries 15 mm 1,5 kg
- shrimp cocktail in brine 150 g
- salmon fillet 250 g
- herring fillet 250 g
- butterfish 250 g
- cucumber 1 pc
- salt, pepper to taste
- wasabi paste 1 pc

### Super crispy potato nigiri

#### Preparation

Prepare fries according to package instructions. Cut the ingredients into strips with a length of chips: the cucumber into thin strips, salmon pieces, herring fillets and butterfish with a width of about 1,5-2 cm.

#### Serving

Arrange the plate - put 6 portion of fries, each build with 2 chips on one another, combining them wasabi paste. Place respectively on the portions: salmon, herring, butterfish, and 2 shrimps. Decorate with strips of cucumber and a little wasabi. Season to taste with salt and freshly ground pepper.

#### Tip

Do not forget about the sushi sticks! A bit of soy sauce in a bowl will be also useful.



**Share our passion for potatoes**