



Scallop rillettes maki

With leeks and Asian sauce

Easy starter • Preparation time: 15 min • Cooking time: 5 min

Ingredients for 4 people:

2 jars of Groix & Nature scallop rillettes - 4 leeks - 15 cl of soy sauce - 10 g of sugar and 5 cl of saké.

- 1 • Reduce the soy sauce, sugar and saké mixture until you obtain a syrupy texture.
- 2 • Wash the leeks and slash them on only one side to obtain long leek strips.
- 3 • Boil some water in a large pan. Blanch the leeks for 3 minutes and drain.
- 4 • Cut 3 cm x 15 cm strips into the white and green parts of the leek.
- 5 • Place two strips of leek on top of one another. Put a heaping tablespoonful of scallop rillettes on the edge of the strip and roll the makis.
- 6 • Put the makis on the plates and use the Asian sauce as a dip.

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