

## INGREDIENTS

🍴 2 SERVINGS

🕒 20 MIN

👤 INTERMEDIATE

1 jar Garden Gourmet Vrimp  
125 g sushi rice  
1 small mango  
1/2 avocado  
1/4 cucumber  
4 nori snack sheets  
shiso purple cress  
lime juice  
rice vinegar  
mirin (sweet rice wine)  
1/2 tsp torogashi (Japanese spice blend)  
salt  
pepper

## CULINARY TIP

## Alternatives to shiso

Instead of shiso (mustard) cress you can also use garden cress or chives.

## Alternative to togarashi

As a spicy alternative to togarashi you can use some cayenne pepper

## Serving

If you like you can serve the stack with a spicy mayonaise mixed with sriracha.

## Leftovers

Use rice and vegetables/fruit that remains in a poke bowl salad, or in a (stock) soup.

If you want to impress your friends with something new, give this Vegan Sushi Stack a try, made with with Garden Gourmet Vrimp, mango, avocado and cucumber. It's not only very pretty, but also very tasty and refreshing!

## PREPARATION

**1. Cook rice then drizzle with rice vinegar and mirin**

Cook the rice according to the instructions on the package. Afterwards, drizzle the rice with rice vinegar and mirin.

**2. Cut the mango and veggies**

Cut the mango flesh into small cubes and mix in some togarashi powder. Halve the avocado, remove the pit, cut the halves lengthwise and peel off the skin. Cut the flesh into very small cubes and sprinkle with lime juice and season with salt and pepper. Cut the cucumber into very small cubes and toss through the avocado.

**3. Press the rice with other ingredients**

Place a sheet of snack nori on the plates and place the ring on it. Fill the ring 1/3 with sushi rice (about 50 g). Press this a little and divide 1/3 mango on it and put another sheet of nori (cut round) on top.

**4. Stack it up, garnish, and enjoy!**

Press down the ingredients in the ring and spread the avocado/cucumber mixture on top. Press it down with a spoon and place the Vrimps on top. Now carefully remove the ring. Garnish with some black sesame seeds, and sprinkle with some 'togarashi' spice powder.

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