

Pink maki with Pink Queen Cheese

Informations

People : 4

Preparation : 30 min.



Ingredients

- 200 g Pink Queen Cheese
- 8 sheets of rice paper
- 300 ml beetroot juice
- 100 g beansprouts
- Rocket leaves

Preparation steps

1. Cut the Pink Queen Cheese into thick sticks.
2. Prepare the pink rolls: to do so, soak the rice sheets in the beetroot juice one by one.
3. Once softened, lay on the work surface and add a little rocket, leaving a little room around the edges.
4. Add the beansprouts and a stick of Pink Queen Cheese.
5. Fold the edges of the rice paper towards the centre and roll into tight rolls.
6. Slice and place on serving plates.

7. Serve with soy sauce.

? **Astuce** : Serve your Pink Queen Cheese maki with slices of bluefin tuna sashimi.

