

## 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.
- ?  $\mbox{\bf Astuce}$  : Serve your Pink Queen Cheese maki with slices of bluefin tuna sashimi.

