

# Sushi Boats

Recipe By *Estee Kafra*



Cooking and Prep:  05  
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Serves:  8

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Low Carb

Source: Family Table by  
Mishpacha Magazine

I've made this appetizer in so many different versions. I've served it with a raw tuna and salmon combination to a more daring crowd, but here I've given you a cooked tuna or salmon version. I like the way the cucumbers hold the dish together here, but I've also served it with sushi rice at the base and the components detailed below piled on top of it. Whichever way you serve it, the combination of flavors is sure to be a real crowd pleaser.

## Ingredients (10)

### Main ingredients

- 3 (dinner size) tuna fillets
- lemon juice from 1 lemon
- 4 cucumbers or 1 english cut into quarters

- 1 avocado
- 1 tablespoon Gefen Mayonnaise
- salt to taste

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### Garnish

- sweet sushi sauce
  - pickled ginger
  - spicy mayonnaise
  - sesame seeds - for sprinkling
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## Start Cooking

### Make the Appetizer

1. Dice the tuna into small squares. Add lemon juice to a pot of water and bring to a boil. Cook tuna for two to three minutes. Remove and set aside.
2. Cut the cucumbers in half and scoop out centers using a tablespoon.
3. Mash the avocado and mix with the mayonnaise and salt.
4. To serve: Place avocado mixture into the center of the cucumbers and top with cooked tuna cubes. Add some small pieces of pickled ginger. Top with a dab of spicy mayo. Drizzle sweet sushi sauce and sprinkle sesame seeds over dish.

#### Tip:

To make your own spicy mayo, combine a few tablespoons of mayonnaise with a few drops of red hot sauce. Yup, it's that simple!