

Breakfast Sushi

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For a fun breakfast any time try these clever “sushi” rolls. Eggs, smoked salmon and cream cheese are rolled into a soy sushi wrapper and drizzled with tangy hollandaise sauce. Serve up a platter for guests to nibble on, or as an entree with a side of Asian-inspired coleslaw and spicy hashbrowns. No matter what the occasion, these memorable breakfast sushi rolls will be a huge hit.

Ingredients:

1 package paprika soy sushi wrapper
¾ lb smoked salmon, cut into thin strips
½ c. green onion, minced
1 bell pepper, julienned
1 oz cream cheese, softened
2 eggs
1 egg yolk
2 Tbsp softened butter
¼ c. milk
1 tsp lemon juice
1 Tbsp herbs d'provence
¼ c. water
2 oz sweet soy sauce
¼ oz Crystalized ginger

Directions:

1. Preheat large skillet over medium heat. Crack eggs in a bowl, add a pinch of kosher salt, whisk until blended. Pour onto griddle, and cook without stirring or scrambling. Cook until set. Remove from pan and cool.
2. Place softened cream cheese into piping bag with a small tip.
3. Lay Paprika Soy Sushi Wrapper onto sushi rolling mat. Place cooled egg on wrapper edge closest to you, and top with salmon strips. Pipe a strip of cream cheese next to the salmon, and sprinkle with onion and orange pepper. Roll as you would sushi, being careful to seal edge. Slice into 8 uniform sections and set aside.
4. Mix together melted butter, egg yolk, milk, and water. Over medium heat, bring to a simmer stirring constantly until sauce thickens. Reduce heat to low and stir into lemon juice and herbs. Drizzle over sushi rolls and serve.

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