

California-Inspired Roll

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Catch a wave with this groovy sushi roll! Tender smoked salmon, smooth cream cheese, and zesty garlic are combined into an unforgettably tasty sushi roll that will have everyone at the table reaching for seconds. This simple sushi roll features crunchy cashews and delicate flavors for a truly original and delicious meal. Pair with miso soup and seaweed salad for a wonderful dinner that brings the flavors of Japan – and California – right to your table.

Ingredients:

2 sheets nori
1 c. uncooked medium grain white rice or sushi rice
1 ¼ c. water
1 ½ Tbsp rice vinegar
1 ½ Tbsp white sugar
¼ tsp salt
3 oz cold cream cheese, cut into thin strips and divided
2 tsp crushed garlic, divided
2 green onions, minced
2 oz smoked salmon, cut into thin strips and divided
1 Tbsp crushed cashews
soy sauce and wasabi paste, for serving

Directions:

1. Wash rice in a colander or strainer until water runs clear. In large saucepan combine rice and 1 ¼ c. water and bring to a boil; reduce heat to low, cover and simmer until cooked through, apr. 15 minutes. Remove from heat and allow to sit for 20 minutes more to steam.
2. In large bowl combine rice vinegar, sugar and salt. Add rice and using a wooden spoon, mix to combine. Spread rice out on a metal sheet pan or aluminum foil to cool.
3. Preheat oven to 350 degrees F.
4. Place nori in oven for 4 minutes to soften. Remove and place shiny side down a plastic wrapped bamboo mat. Press a layer of rice onto nori leaving a 1/2-inch margin at the top of the roll. Sprinkle with ½ tsp garlic, ½ of the crushed cashews, and half of the green onions. Arrange half of the strips of smoked salmon and cream cheese on the rice.
5. Pick up edge of bamboo rolling sheet, fold bottom edge of sheet up to enclose the filling, and tightly roll the sushi into a firm cylinder, pressing firmly to seal. Wrap in mat and gently press and roll to seal.
6. Repeat with remaining nori and ingredients.
7. Cut each roll into 6 slices using a very sharp, wet knife. Chill until ready to serve, and serve with soy sauce and wasabi paste.

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