

Inside-Out Salmon Sushi Roll

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Literally inside-out, these sushi rolls have the rice outside of the seaweed. The technique is trickier to master, as you must be careful with the rolling, but the result is worth it. Filled with salmon, roe, and avocado, these classic rolls are restaurant worthy.

Ingredients:

2 cups cooked sushi rice
4 nori seaweed sheets
1 pound fresh raw salmon, cut into ½-inch strips
½ cup fish roe
1 avocado, peeled, pitted, and thinly sliced
3 tablespoons toasted sesame seeds
Wasabi paste, to taste
Soy sauce, for serving
Pickled ginger, for serving

Directions:

1. Lay the nori sheets out on a sheet of plastic wrap. Spread the sushi rice evenly over the ½ of the surface of the sheets of seaweed, pressing down to adhere well. Flip the nori over so that the rice faces the plastic wrap.
2. At the end of nori where there is no rice, place the salmon, roe, and avocado, being careful not to overfill the roll. Roll the sushi up from the non-rice end of the nori and continue rolling tightly, using the plastic wrap to help shape the sushi as you roll.
3. Remove the plastic wrap from the roll. Slice each roll into 8 pieces and garnish with sesame seeds. Serve with wasabi, soy sauce, and ginger.