

California Hand Roll (Temaki)

<http://userealbutter.com/2014/07/21/california-hand-roll-temaki-recipe/>

6-12 nori (toasted seaweed) sheets, cut in half
4 cups prepared sushi rice (see below for recipe)
1 cup masago (flying fish roe)
2 avocados, pitted, peeled, and sliced
1 medium cucumber, julienned
2-3 cups King crab meat
Sriracha hot sauce (optional)
wasabi mayonnaise (optional)
toasted sesame seeds (black or white)

sushi rice

2 cups sushi rice (uncooked)
2 cups water
3 tbsps rice vinegar
1 tsp salt
2 tbsps sugar

Make the sushi rice: I use a rice cooker. Combine the water and rice and cook per the instructions on your rice cooker. If you don't have a rice cooker, you can try these instructions (I've not done them myself): Wash, drain, and soak the rice in water for at least 30 minutes, then drain. Combine the rice and measured water in a saucepan and cover. Place the pan over moderately high heat. When the water boils, reduce the heat and cook for about 10 minutes. Turn off the heat and allow the rice to steam undisturbed for at least 10 minutes (don't remove the lid or you'll ruin it). Combine the vinegar, salt, and sugar in a bowl and stir until salt and sugar are dissolved.

Wet a mixing bowl large enough for the rice. Wipe off excess water. Wet the tub a second time with vinegared water (1 cup water + 2-3 tablespoons vinegar). Wipe off any excess. Heap the cooked rice in center. Allow rice to cool in the tub for 10 minutes. Pour the dressing over the rice and mix the dressing evenly with a large spoon or rice paddle. While mixing, fan the rice to cool it. The rice is ready to use when it reaches body temperature.

Wasabi mayonnaise: You can purchase wasabi mayonnaise or make your own with 1 cup of mayonnaise and 2-4 tablespoons of wasabi powder (to taste). Mix them together until completely blended and you have wasabi mayonnaise.

Assemble the hand roll: Hold a half sheet of nori in your hand. Using a spoon, chopsticks, or your other hand (dipped in water – helps to keep the rice from sticking to your hand), spread 3-4 tablespoons of seasoned sushi rice from the top left corner of the sheet diagonally down to where the opposite corner would be if it were square. Layer 1-2 teaspoons masago, then add a slice of avocado, a few strips of cucumber, and then some crab meat. Drizzle Sriracha and wasabi mayonnaise over the fillings and

sprinkle with a dash of sesame seeds. Starting with the bottom left corner, begin wrapping the seaweed around the fillings along a diagonal line perpendicular to the line you laid the rice on. Keep wrapping until you have a cone. Seal the corner to the cone with a piece of smooshed sushi rice. Makes 1-2 dozen hand rolls (depending on how full you make them).