

Dragon Roll Sushi

<http://userealbutter.com/2009/11/14/dragon-roll-sushi-recipe/>
for *Daring Cooks* details, you can find the recipe [here](#)

1 sheet toasted nori
1 cup prepared sushi rice ([the method I use](#))
2-3 tbsps spicy scallop filling
2-3 tempura fried shrimp
3 slices of avocado (each slice 1/16th of a whole avocado)
1-2 tbsps masago (flying fish roe)
daikon sprouts
1 avocado, sliced thin

tempura shrimp

from [Sushi Day](#)

assorted items to tempura
1 cup ice cold water
1 large egg
1 cup flour
1/8 tsp baking soda
cooking oil

Make the tempura: In a bowl, mix the water and the egg together. In another bowl, mix the flour and baking soda together. Stir dry mix into the wet mix until combined – lumps are okay. Place the batter in the refrigerator while preparing the items to tempura. For the shrimp, I peeled and deveined them, then made little cuts across the belly to keep the shrimp from curling during cooking. I actually skewered each shrimp on a medium bamboo skewer for frying to ensure straightness. Heat the oil to about 350°F. A drop of batter should sizzle and float to the top right away. Dip the ingredients in the batter, coating completely, and then fry until one side is golden brown and flip. Fry until golden and remove to paper towel to drain. Remove the skewers and serve.

Assemble the Dragon Roll: Working on a sheet of plastic wrap layered over a bamboo sushi mat, moistened your hands with water and gently distribute the rice over the bottom 3/4 of the nori. Flip the nori over so the rice is on the bottom and align your ingredients (all except the thin sliced avocado) on the non-rice part of the nori along the length of the sheet. Stack them neatly on top of one another. Roll the un-riced part of the nori over the ingredients, taking care to keep it tight and contained. When the nori has encased all of the ingredients, use the bamboo mat/plastic to help you continue rolling up the maki until it is cylindrical and the rice encases the entire outer layer of the maki. Set the maki aside and arrange the avocado slices across the plastic wrap long enough to cover the length of the maki. Place the roll on top of the avocado and use the plastic and bamboo mat to roll the maki, this time pressing the avocado onto the roll. Gently shape it to round out any corners. Squeeze from the ends inward a tad to keep fillings from falling out. Lay the plastic over the roll and with a sharp knife that has been

dipped in water, slice the roll into 8 equal segments. It helps to clean the knife between cuttings. Remove the plastic and serve.