

Plum Blossom Sushi Roll

<http://userealbutter.com/2010/05/31/plum-blossom-sushi-roll-recipe/>

1 medium scallop (the non-water injected kind – those water-injected are gross anyway...)

1 tsp masago, flying fish roe (or tobiko if you can get it)

1/2 tsp mayonnaise

Sriracha hot sauce (optional)

1/4 lb. maguro (sashimi grade tuna)

1 sheet of nori (toasted seaweed)

1 cup [sushi rice](#)

1/4 avocado, sliced lengthwise into thirds

Prep the stuff! Place the scallop in a small bowl and coarsely chop it up with a spoon or a knife. Mix in the masago, mayonnaise, and if you are using it – a dash of Sriracha sauce. Mix well and set aside. Slice the maguro about 1/4 inch thick lengthwise (along the longest axis – you want the pieces to be as long as the circumference of the roll). The goal here is to achieve maximum coverage of the outside of the roll. Follow the linked recipe for sushi rice and make sure it is ready before you assemble.

Make the flower Lay a sheet of plastic wrap down on your work surface. Set the nori down and with wet hands, spread the rice across the top 3/5 of the sheet, gently pressing the rice down so it sticks. Turn the nori over so that the rice is touching the plastic. On the non-rice end of the nori, place the scallop mixture across in a thin line with about a half-inch of margin from the edge of the seaweed sheet. Lay the avocado slices alongside the scallop mixture. Roll the fillings up from the non-rice end and continue rolling all the way up. You can lay the plastic across the roll and use a bamboo mat to shape the roll and tighten it up. Remove the bamboo mat and plastic wrap. Set the plastic wrap on the work surface and arrange the tuna in a single layer across the plastic (about the length of the roll) making sure that it is large enough to cover the roll. Set the roll on top of the tuna. Using the plastic wrap, wrap the tuna around the roll completely. Use the bamboo mat to help you round it out. Remove the bamboo mat and (with the plastic still on) move the roll to a cutting board. Dip a very sharp knife in water and cut the roll in half, then into quarters, then into eighths. Remove the plastic. Arrange the pieces on a plate to resemble a flower blossom. Makes 1 roll.