

Porcini Mushroom Tempura Sushi Hand Roll

<http://userealbutter.com/2012/08/19/porcini-mushroom-tempura-sushi-handroll-recipe/>

3-4 cups cooked, seasoned sushi rice ([the recipe I use](#))
8 oz. fresh porcini mushrooms (or shitake or enoki), sliced 1/4-inch thick
tempura batter
cooking oil for frying
several sheets of nori (toasted seaweed), cut in half
masago (flying fish roe)
avocado, sliced
anago (bbq eel) sauce

tempura batter

1 cup ice cold water
1 large egg
1 cup flour
1/8 tsp baking soda

Make the tempura batter: Mix the cold water and egg together in a medium mixing bowl. In a separate bowl, mix the flour and baking soda together. Stir the dry ingredients into the liquid ingredients until mixed. Lumps are okay.

Tempura fry the mushrooms: Heat 2-inches of vegetable oil in a medium saucepan to 350°F. Dip each mushroom slice into the tempura batter, submerging it completely, then gently drop it into the hot oil. Let fry about 3 minutes on each side until the batter turns a light golden color. Remove from oil and let drain on a cooling rack. Repeat for all of the mushroom slices.

Make the hand rolls: Hold a half sheet of nori in your hand. Spread about 3 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 some masago, then add avocado, then put a few mushroom tempura on top. If the mushrooms are large, then slice them in half lengthwise. Drizzle some anago sauce over the mushrooms. 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 at least a dozen hand rolls.