

Spider Roll

<http://userealbutter.com/2016/05/01/soft-shell-crab-spider-roll-recipe/>

4 soft-shell crabs, raw (thawed if frozen)
tempura batter (recipe below)
1/2 cup mayonnaise
Sriracha to taste
4 sheets nori (toasted seaweed sheets)
4 cups cooked seasoned sushi rice (recipe below)
1/2 cup tobiko or masago (flying fish roe or capelin roe)
toasted black or white sesame seeds
1 rip avocado, pitted, peeled, cut into 12 slices
1 Persian cucumber, cut into strips
1/2 cup daikon radish sprouts
barbecue eel sauce (unagi sauce), optional

seasoned sushi rice

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

tempura batter

from [Sushi Day](#)

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

Cook the rice: Combine the water and rice and cook per the instructions on your rice cooker (I use a Zojirushi rice cooker). If you don't have a rice cooker: 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 release all the steam).

Make the dressing: Combine the vinegar, salt, and sugar in a bowl and stir until salt and sugar are dissolved.

Prepare the seasoned sushi rice: Heap the cooked rice in the center of a large bowl. 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.

Make the tempura batter: 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 until ready to use.

Tempura fry the crab: Heat 3 inches of vegetable oil to about 350°F (a drop of batter should sizzle and float to the top right away). Pat each soft-shell crab dry. Dip a crab in the batter, coating completely, and then carefully lower it into the oil to fry until one side is golden brown and flip. Fry until golden and remove to paper towel or cooling rack to drain. The crab will splatter during frying, so I highly recommend using a splatter screen. Slice the cooled tempura-fried soft-shell crabs in half on the diagonal so that each piece has a set of legs.

Mix the sriracha mayonnaise: Stir the mayonnaise and a little Sriracha together until you achieve the flavor you want.

Assemble the spider roll: On a square sheet of plastic wrap, set down one sheet of nori. If you want eight pieces, work with a long edge of the nori closest to you. If you want six large pieces, then work with a short edge of the nori closest to you. With wet hands, grab a handful of sushi rice and evenly spread it across the top 3/5 of the nori sheet, pressing the rice down to ensure it sticks to the seaweed. Spread 1-2 tablespoons of the fish roe evenly over the rice, then sprinkle sesame seeds over the rice/eggs. Flip the nori over so that the rice faces down onto the plastic wrap. At the non-rice end of the nori, lay out two halves of a crab, avocado, cucumber, and daikon sprouts, arranging the legs at each end. Take care not to overfill the roll as the ingredients will squeeze out toward the ends when you roll it.

Roll the fillings up from the non-rice end of the nori (like a carpet) and continue to roll tightly, but not too tightly until the rice encompasses the entire outer part of the roll. Use the plastic wrap to help maintain shape without letting the roll stick to you. Use a bamboo mat to firm up the shape and compact the roll. Remove the bamboo mat, but leave the plastic wrap on the roll. Dip a sharp knife in water and slice through the plastic wrap to cut the roll in half. Clean the knife, dip it in water, and continue to cut until you have 6 or 8 even pieces (depending on how you rolled the seaweed). Peel the plastic from the roll. Arrange the pieces on a plate and drizzle with Sriracha mayonnaise and barbecue eel sauce. Makes 4 cut spider rolls.