

SUSHI KIT

Roll with us. Recreate our famous Dynamite Roll at home.

- 1) Preheat the oven to 425°F.
- 2) Place raw sushi rice in a mixing bowl. Cover rice with an ample amount of cold water. Place your hand in rice and swirl for 30 seconds. Drain. Repeat the process two more times. The goal is to rinse off as much of the starch as possible. The water should be clear. For a Kit for 2 people place 1 ¾ cups of water (double for a Kit for 4) with the well drained rice into a pot (approximately 6"-8" wide pot). On high heat, bring the water to a boil stirring occasionally. When the water comes to a boil, turn the heat to low and cover with a lid. Set a timer for 18 minutes. After time has elapsed, remove from heat and allow to steam for 5 minutes further.
- 3) Transfer cooked rice onto a large baking sheet. With a rubber spatula or non stick utensil, gently break up the rice to allow steam to escape. Pour the seasoned rice vinegar over the rice and with the utensil at a 45 degree position, cut into the rice to evenly distribute the vinegar. The goal is to break up the clumps of rice ensuring that each grain of rice is coated in the seasoning. Flip the rice occasionally to encourage even cooling of the rice. Allow sushi rice to come to room temperature while you prepare the other items.
- 4) Place breaded prawns onto a plate to thaw at room temperature for 30 minutes.
- 5) Place 1 tbsp oil on baking tray and place defrosted breaded prawns on the oil. Turn prawn to coat all sides. Place tray into the oven for 4 minutes. Remove from the oven and flip prawns. Place back into the oven for 4 additional minutes. Remove from the oven. Take prawns off of the baking tray to a paper towel lined plate and allow to cool at room temperature.
- 6) Meanwhile, place an avocado on your cutting board and use a large knife to cut into the flesh. Rotate the avocado as the blade rolls against the pit. Open the avocado and remove the avocado pit by gently tapping the pit with the heel of your knife. Twist the pit and remove. Use a spoon to scoop out the avocado. Cut the avocado into long ¼" slices and set them aside.
- 7) Pull an approximately 18" piece of plastic wrap onto your counter. Top that piece with a second piece of plastic wrap of the same size. You now have a double piece of plastic wrap. From left to right fold the plastic wrap in half like you are closing an open book. Place a clean dish cloth on the counter with the short end facing you at the edge of the counter. Place the folded plastic wrap onto the dish cloth near the front edge of the counter. Or if you have a sushi mat at home, feel free to use that!
- 8) Let's make our first roll! Place a ½ cup of cold water into a bowl and pour the excess liquid from the pickled ginger into the water - this will help give extra flavour to your sushi roll. Place the nori (seaweed) onto the plastic wrap with the shiny side down. Put your finger tips into the ginger water spreading the liquid into the palms of your hands. Clap your hands together. This spreads a very thin coating of the fluid over both hands, and will help prevent the rice from sticking to your hands. In traditional sushi making lore, the clapping sound wards off evil spirits, so be sure not to miss this important step!
- 9) Pick up ¼ of the prepared sushi rice and place it in the center of the nori. Gently create a log shape down the center of the roll from left to right. You may need to re-dip your hands into the ginger water. Gently distribute the rice to cover the entire surface of the nori.

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- 10) Sprinkle black sesame seeds over the rice.
- 11) Pick up the rice covered nori and gently flip it over so that the rice is on the bottom and nori is facing up.
- 12) Place $\frac{1}{4}$ of the Togarashi Mayo from left to right across the bottom quarter of the nori. If you want your sushi roll to be vegan, you would apply Sriracha at this point instead of the Togarashi Mayo. Place two pieces of avocado on the Togarashi Mayo from left to right.

Top with $\frac{1}{4}$ of the julienned cucumber and $\frac{1}{4}$ of the strips of mango. If you are making an Avocado-Cucumber Roll, you can begin the rolling (Step #13) here!

For our Prawn Dynamite Roll, continue laying the fillings with 2 pieces of breaded prawns (with the thick ends touching in the middle of the roll).
- 13) Pick up the front edge of the dish towel and plastic wrap up with your thumbs while your fingers rest on top of the filling to hold them in place. Continue to roll the towel/plastic wrap up and over the filling until the leading edge of the towel/plastic reaches the nori. With your hands on the towel/plastic wrap, gently compress the sushi roll with your fingers and palms. Pick up the leading edge of the towel/plastic wrap and continue rolling the sushi until the roll is complete. With the towel/plastic wrap still on top of the sushi roll, gently compress the roll.
- 14) Remove the roll to a plate and cover with plastic wrap while you complete the remaining rolls.
- 15) Place a sushi roll onto a cutting board. Dip the tip of a sharp long knife, into the ginger water. Hold the knife up vertically to allow the liquid to coat the long sharp edge of the knife. This will help prevent the rice from sticking to the blade.
- 16) Using the length of your blade, gently cut the roll in half. Place the two halves side by side and cut the two halves in half again. Re-dip your knife and carefully wipe away any rice that may have stuck onto the knife. Cut each half into half to create 8 even pieces of sushi.
- 17) Plate decoratively onto a plate and garnish with a drizzle of Sriracha Mayo (or omit if you wish to have a Vegan Avocado-Cucumber Roll!) and unagi sauce. Serve pickled ginger, soy sauce and wasabi alongside the sushi roll and enjoy!

