



Crane Bay® Salmon, Tezukuri® Tempura Shrimp Crunchy Roll

(Makes two 6 piece uramaki sushi rolls.
Easily repeated to increase quantity of rolls.)

Ingredients:

12oz. Crane Bay® Sashimi Grade Atlantic Salmon Trim E (no skin), sliced thin into ½ oz. rectangles shape pieces.

4 pieces Tezukuri® Tempura Shrimp 21/25

2 half sheet size seaweed for sushi rolls

1 large avocado into 8 thick slices

3TB black tobiko flying fish roe

Japanese seaweed salad, 3oz.

1 cup uncooked short grain rice

Oil for deep frying

2TB mirin

1 tsp salt

SPECIAL EQUIPMENT:

2 bamboo sushi rolling mats

Plastic wrap

SEASONED VINEGAR FOR SUSHI RICE:

½ cup of unseasoned rice vinegar

¼ cup of granulated sugar

Preparation:

1) Heat oil to 375F. 2) Prepare rice in rice cooker. Empty rice into a large plastic bowl. Add vinegar mixture. Using a handheld fan and rice spatula, fan and mix to cool down rice until it becomes sticky and liquid has been soaked up. Cover with wet kitchen towel and rest further at room. 3) Cook tempura shrimp for 3-4 minutes until golden brown, rest on a rack over paper towels. 4) With shiny side of seaweed down, rectangular shape facing you, fill a thin layer of rice leaving 1" flap of seaweed at top end. 5) With the flap facing you, flip over with rice down and seaweed on top. Add two slices of avocado, then 3-4 slices of salmon to cover across seaweed and top with two tempura shrimp left to right. 6) Pull seaweed flap while holding down all ingredients and roll tightly by hand until you reach the top with the top seam sitting down. 7) Wrap one bamboo mat completely and score with knife to release any air. Crimp down the hand rolled sushi roll tightly but not too hard to prevent ingredients from coming out. 8) Next layer about 3-4 slices of salmon diagonally on top of sushi roll to cover rice from left to right. 9) Cover with plastic wrap and use unwrapped second bamboo mat to crimp down tight again. 10) Wet knife and cut evenly into 6 pieces. Remove plastic wrap and discard. Repeat for second sushi roll.

Please contact your DNI Group representative today.

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