



Tezukuri® Tempura Shrimp Futomaki (Serves 1)

Ingredients:

Tezukuri® Tempura Shrimp 21/25 – 2pcs

Crane Bay® Kanikama – 2pcs

Avocado - 2 slices ¼" thick

Japanese or Persian Cucumber – 2 strips, ¼" thick

Inari Age – 1 pc sliced in 3 equal strips

Takuan – 2 strips ¼" thick

Cooked sushi rice – 3oz.

Sushi nori (seaweed) – 1 full sheet

Canola/vegetable oil for frying

Preparation:

1) Make sushi rice. Use premium small grain rice or short calrose and follow measurement of 1 cup and cook with rice cooker. Cool down immediately by adding seasoned rice vinegar then fanning and chopping vertically with rice spatula without smashing rice in preferably a hangiri or a plastic cambro until room temperature.

2) In a medium to large saucepan, bring frying oil to 370°F. Add tempura shrimp and cook about 3-4 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels. Set aside.

3) Wet fingers and spread the rice to cover the dull side of the nori leaving a 1-1.5" flap of nori at the top. This will help when folding over ingredients and tucking in to close the sushi roll. With the flap closest to you, add ingredients at the point where the rice start from the flap. Add avocados and cucumbers horizontally across because those are slippery we add them first and place the tempura shrimp in between. Next add the kanikama, takuan and inari strips the same direction as the other ingredients. Once all ingredients are placed, use the flap and fold over the ingredients. Pull tightly by hand and continue to roll until the end of nori and the seam are sitting on the cutting board. Stop there. Take a bamboo sushi mat, lay it over the roll at the middle and squeeze gently several times to see that the roll is tight. If ingredients start to shoot out from the side, then you are squeezing too hard. You want it to be tight, otherwise sushi roll pieces will be loose and ingredients will fall out when consuming. If rice is sticking out each end of the sushi roll, wet fingers and push in gently. To cut the roll, wet your knife and slice in the middle. Then place both halves parallel to each other and make two evenly spaced cuts yielding 6 uniform sized pieces. Plate the sushi roll at an angle by two pieces at a time.

Please contact your DNI Group representative today.

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