#### BINDU GOPAL RAO

s the interest in Pan Asian cuisine sees an uptick, one dish that is surely sush Interestingly, it is the flavours and ingredients that are making sushi the first choice when trying out Japanese fare. If you love sushi and want to make it at home, we teach you some unique recipes that will have you licking your fingers.

# **SCINTILLATING**

One of the most popular dishes of Japanese cuisine. sushi is seeing a resurgence in exciting new versions

# SMOKED SALMON & JALAPEÑOS SUSHI

Courtesy: Chiraniib Chatteriee. senior corporate chef, Bombastic Supper Club by Ambuja Neotia

## INGREDIENTS

- 1 cup Japanese sushi rice
- 6 tablespoons sushi vinegar
- 1 sheets nori (dry seaweed) • 1 teaspoons wasabi paste
- 90 grams smoked salmon, cut into long strips
- 1 cucumber, peeled and sliced 1 avocado peeled, pitted and sliced
- 5 sliced jalapeños
- 25 grams Philadelphia cream cheese

#### METHOD

Soak rice for four hours. Drain rice and cook in a rice cooker with two cups of water As vinegar will be added later the rice must be dry.

· Place one sheet of seaweed on a bamboo mat; press a thin layer of cool

rice on seaweed. leaving at least half inch top and bottom edge of the seaweed uncovered. This is for easier sealing later. Put some wasabi on

rice. Now arrange smoked salmon, cucumber, and avocado, cream cheese, and jalapeños on rice about one inch away from the bottom edge of seaweed. Now slightly wet the top edge of seaweed: roll up tightly from the bottom to the top edge with the help of the bamboo mat. Cut salmon roll into five equal pieces and serve.

# HIMALAYAN SUSHI

Courtesy: Vishal Dogra, chef de partie for Asian Cuisine, Araiya Palampur

# INGREDIENTS

• 1 cups sushi rice

.5 cups water

cup rice vinegar

1 tablespoons sugar 1 teaspoon salt

2 no Nori (seaweed

 Assorted fillings (cucumber, avocado, smoked salmon. cooked shrimp)

5 ml Soy sauce

· 3 grams wasabi

4 grams pickled gin-

#### METHOD

Rinse the sushi rice in a fine-mesh strainer and cook until done. In a pan, add rice vinegar, sugar, and salt

are dissolved Remove and let it cool slightly Transfer the rice to a large bowl once it is cooked and gradually add the vinegar mixture to the rice, folding gently to coat

each grain ensuring the rice is not mashed.

Take a rori sheet and place on a bamboo sushi mat or a clean kitchen towel. Spread a thin layer of sushi rice over the nori, leaving about an inch of space at the top edge.

· Arrange fillings in a line across the centre of the rice. . Using the bamboo mat or towel, tightly roll the sushi away from you, pressing gently to shape it into a

• Wet the exposed edge of the nori with a bit of

water to seal the roll.

· Repeat and then slice the sushi rolls into bite-

> · Serve with soy sauce, wasabi, and pickled ginger.

# SPICY SMOKE SALMON ROLL

Courtesy: Bhuj Tamang, sushi chef, Thai Naam

#### INGREDIENTS

- Sriracha sauce 2 ml
- Cream cheese 5 grams
- Smoke salmon 10 grams English Cucumber 7 grams
- Sushi rice 80 grams
- Rice vinegar 3ml
- Nori sheet (half)

## METHOD

Cook the sushi rice in boiling water for 20-25 minutes, then season the rice with rice vinegar, sugar and salt and keep it aside to chill.

Then take your mat, place the nori sheet and spread your vinegared rice

After that we need to put cream cheese, the smoked salmon, sriracha sauce and a slice of cucumber in it.

. Now you tightly roll the sushi and cut it into six equal halves.

. Lastly, we garnish the roll with a mixture of smoked salmon, togarashi and additionally you can add chilli to make it spicy.

 For a restaurant-like experience, you can add pickled ginger and wasabi asto

der and rinse under cold water until the water runs clear. This removes excess starch. · Cook the rinsed rice and water in a rice cooker, simmer for about 18 min-

INGREDIENTS

For the sushi rice

2 cuns sushi rice

¼ cup rice vinegar

2 tablespoons sugar

1 sheet of nori (sea-

· 1 ripe avocado thinly

• 40 grams Philadelphia

and wasabi for serving

cream cheese, cut into thin

20 grams lettuce iceberg sliced
 Mayonnaise, fried sweet pota-

· Place the sushi rice in a colan-

to, Soy sauce, pickled ginger,

· 2 cups water,

1 teaspoon salt

For the rolls

weed)

METHOD

 Mix rice vinegar, sugar, and salt and pour the vinegar mixture over the rice and gently fold with a rice paddle or wooden spoon until the rice

s evenly seasoned.

INGREDIENTS

Nori Sheets 1 Pc

Takuwan (Pickled Daikon Radish)

Cream Cheese ¼ Cup
 Hazikami (Shredded Pickled)

• Pickled Gari (Sushi Ginger)

Asparagus Spears 2 No.

Finger Sized Thinly Sliced

Blanched

TAKUWAN & ASPARAGUS

Courtesy Chef Ashish Kadam, Novotel Mumbai

. Wet your hands with water to prevent sticking. Take a handful of sushi rice and evenly spread it over the nori, covering

· Carefully flip the nori so the

rice is down, and the nor1 side

· Arrange thin slices of avocado and strips of cream cheese in a horizontal line across the middle of the nori.

CREAM CHEESE MAKI

 Lift the edge of the bamboo mat closest to you and start rolling it over the fillings, pressing gently to keep it tight. Continue rolling until the

entire nori sheet is rolled up. Arrange sliced avocado on top the outside of the roll. Use a bamboo mat to press gently to

keep it tight. Use a sharp knife to slice the roll into 6-8 pieces. Wet the knife with water between cuts to prevent sticking Garnish with mayonnaise and fried sweet potato.

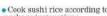
· Serve the avocado and Philadelphia cream cheese maki rolls with soy sauce, pickled ginger, and wasabi.

#### Let it cool to room temperature. · Lay the bamboo sushi mat on a flat surface. Cover it with plastic wrap if you want to keep it clean. · Place a sheet of nori, shiny

side down, on the bamboo mat.

AVOCADO AND PHILADELPHIA

Courtesy: Chef Wong, senior chef de cuisine, JW Marriott, Kolkata



 Mix rice vinegar, sugar and salt in a bowl, then

 Place nori sheet on a sushi mat, spread rice evenly, leaving

Arrange fillings rice. (Cream cheese,

Asparagus) a dab of water, slice, and

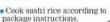
# Kikkoman

Soy sauce to taste For the Sushi Rice:

· Sushi Rice (Short-Grain Japanese Rice) 2 Cups · Water, Plus Extra for Rinsing 2 Cups

 Rice Vinegar ¼ Cup Sugar 2 Tablespoons Salt 1 Teaspoon

# METHOD



fold into cooked rice.

the top edge bare. horizontally across

Takuwan. Roll tightly, seal with

