

California Roll

BY MUSASHI OSAKI & JASMINE STOY
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SERVES: 4

INGREDIENTS

Sushi Vinegar

100 g (¼ cup plus 2 tbsp plus 2 tsp) rice vinegar
37.5 g (3 tbsp plus 2 tsp) sugar
2.5 g (½ tsp) sea salt
4.5 g (1 in/2 cm square piece) kombu
3.5 g katsuobushi

Sushi Rice

370 g (almost 2 cups) haiga rice
451 g (almost 2 cups) water
110 g Sushi Vinegar (recipe provided)

To Assemble

Avocado slices
Cucumber sticks
Imitation crab
Sesame seeds
Nori sheets

For Serving

Soy sauce
Wasabi
Pickled ginger

Recipe continue...

INSTRUCTIONS

01 Make the sushi vinegar

Make the sushi vinegar: Combine the vinegar, sugar, and salt in a small saucepan over high heat and bring to a simmer, stirring with a spoon until fully dissolved. Transfer to a 1-pint (480 ml) container and add the kombu and katsuobushi. Let steep for at least 30 minutes. You will need 110 grams of vinegar for the recipe below. Keep the leftover vinegar in the fridge for up to 1 year.

02 Sushi Rice

1. Cook the rice in a rice cooker or follow the instructions below.
2. Wash the rice: Place the rice in a large bowl and cover with water, then swirl with your hand in a claw motion to remove any dirt and debris. Strain the rice. Cover the rice with water again, swirling your hand in a circular motion until the grains of rice look shiny, about 2 minutes. Strain the rice. This will polish the rice, removing starch. Cover the rice with fresh water, strain, and repeat until the water runs clear, about four more times. This will rinse away any excess starch. Cover with water and soak the rice for 30 minutes at room temperature. This pre-hydration step is very important to ensuring the rice grains cook evenly in the pot.
3. Strain the rice and place it in a large stainless steel pot. Cover the rice with 680 grams (2¾ cups) water, bring to a boil, and stir with a spoon to dislodge any rice stuck on the bottom. Reduce the heat to medium-low, cover the pot, and cook for 11 minutes, until the water is absorbed and steam is billowing out of the pot. Remove from the heat and steam the rice, still covered, for 10 minutes.
4. Transfer the rice to a large heatproof bowl and fluff while pouring the sushi vinegar until all of the vinegar is absorbed into the rice. Continue fluffing to cool the rice to about body temperature. Keep covered.

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04 Assemble the sushi roll

1. Wet one cutting board with the wet towel. Lay a sheet of nori on the cutting board, shiny side facing down (yes, the sides are different!), with the faint lines running horizontally.
2. Wet your hands in the bowl of warm water and gather a baseball-sized portion (about 110 grams) of sushi rice. Spread the rice evenly over the nori using your fingers, starting from the top left corner and working toward the top right. Next, gently spread the rice downward until the nori is completely covered. Sprinkle sesame seeds over the rice and flip the sheet so the rice is facing down.
3. Tear the crab stick in half and lay it horizontally across the nori, along with two avocado slices and two cucumber sticks.
4. Fold the bottom edge of the sheet over the fillings, just enough to enclose before rolling. Continue rolling tightly with until the nori is fully wrapped around the filling and the seam is sealed on the bottom of the roll. Place the roll seam-side down on the cutting board.
5. Press firmly on the top and sides of the makisu to shape the roll into a “n” shape—rounded on top with flatter sides. Remove the makisu.
6. Using one long, swift stroke, slice the roll in half vertically down the center. Place one half below the other so the halves are arranged like an “=” sign.
7. Slicing across both rolls at once, make 4 evenly spaced cuts across each roll. You should now have 8 individual pieces. Arrange on a platter and enjoy with soy sauce, wasabi, and pickled ginger.