

Smoked Salmon Sushi Roll

Jacob · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

6

Description

Homemade salmon roll made with sushi rice nori and smoked salmon This is a very basic and easy recipe for making sushi It might take a while to learn how to make a perfect roll but youll have fun trying Add wasabi Japanese horseradish for a good kick

Ingredients

- - 2 cups Japanese sushi rice - 6 tablespoons rice wine vinegar - 6 sheets nori (dry seaweed) - 2 tablespoons wasabi paste - 8 ounces smoked salmon
- cut into long strips - 1 cucumber
- peeled and sliced - 1 avocado - peeled
- pitted and sliced

Instructions

1. Soak rice for 4 hours. Drain rice and cook in a rice cooker with 2 cups of water. Rice must be slightly dry as vinegar will be added later. Immediately after rice is cooked
2. mix in rice wine vinegar; spread rice on a plate until completely cool. Place 1 sheet of seaweed on a bamboo mat; press a thin layer of cool rice on seaweed
3. leaving at least a 1/2 inch top and bottom edge of the seaweed uncovered. This is for easier sealing later. Dot some wasabi on rice; arrange smoked salmon
4. cucumber
5. and avocado on rice about 1 inch away from the bottom edge of seaweed. 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 8 equal pieces and serve. Repeat for other rolls.