



CREATION

Creating Wines of Distinction

Creation Sauvignon Blanc

Cucumber Nori Sushi Rolls

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

INGREDIENTS:

- 2 tsp. sesame seeds
- 2 sheets nori, halved
- 1 recipe sushi rice
- ½ tsp. wasabi paste
- ½ cucumber, seeded and cut into julienne strips
- 2 tbsp. pickled ginger
- 6 tbsp. shoyu (Japanese soy sauce)

METHOD:

Toast seeds in a dry pan over low heat until nutty and golden, 3 minutes. Cool. Prepare a small bowl of water to moisten fingers. Place 1 half piece nori, smooth side down, on the mat. Moisten your fingers with water then spread a quarter of the rice in an even layer on the nori, leaving a 1 cm strip uncovered at the end furthest from you. Press down with the fingers to pack down. Spread a thin line of wasabi lengthwise along the rice. Arrange a quarter of the cucumber, sesame seeds and ginger on top, making sure that the filling extends completely to each end of the rice. Pick up the bamboo mat and tightly roll rice around the filling, pulling the mat as you roll. Unroll mat. Repeat with the remaining ingredients. Cut each nori roll into 6 equal sized pieces with a moist knife. Serve chilled or room temperature with a soy dipping sauce.

SUSHI RICE:

- 175g short grain rice
- 200 ml water
- 125 ml rice vinegar
- 5 tbsp sugar

METHOD:

Put rice in a large bowl. Cover with cold water and stir with your fingers until water turns cloudy. Pour off water and repeat until the water runs almost clear. Drain rice in a sieve and put it in a pan and add 200 ml water, cover and boil over a high heat. Boil for 2 minutes and reduce heat to a simmer until water is absorbed and rice is tender, 15 minutes. Remove from heat and let stand without lifting the lid for 5 minutes. In a separate pan, bring vinegar and sugar to boil over a medium heat, stirring until sugar dissolves. Remove from heat and cool. Turn the hot rice out on an oven tray and immediately drizzle the vinegar mixture over. Toss gently and thoroughly with a wooden spoon. Fan the rice to room temperature. Cover the rice with a damp tea towel and cool completely.