

## 2 Types of Cucumber Roll

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たまご巻き&裏巻き寿司

## ● Ingredients (servings 2)

½ Cucumber

1 Dried Seaweed for sushi roll

1 Egg

3 cups cooked rice

½ Tbsp. Soy Sauce

1 tsp. Corn Starch

1 tsp. Water

50 ml Rice Vinegar

1 Tbsp. Sugar

1 tsp. Salt

[Took]

Makisu

Parchment Paper

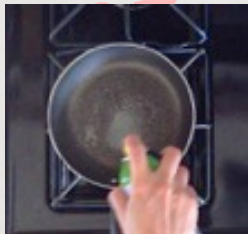
## ● Prepare Egg Wrapper



Combine 1 tsp. of corn starch and 1 tsp. of water in a small bowl, and mix well.



Whisk 1 egg, ½ Tbsp. of soy sauce and 1 tsp. of the slurry in a bowl.



Spray non-stick cooking spray in a pan. Add about half of the egg mixture and cook a very thin layer of fried egg over medium-low heat for 3 minutes. Flip halfway. Repeat with the remaining egg mixture and make 2 pieces of fried egg. Set aside.

*[TIP for Egg Wrapper]*

*Thick fried egg makes it difficult to roll up. Pour the egg mixture just enough to cover the surface of the pan. If you can see excess egg mixture when you pour in the pan, pour the excess mixture back into the bowl.*

## ● Sushi Rice Vinegar



In a cup, combine 50 ml of rice vinegar, 1 Tbsp. of sugar and 1 tsp. of salt. Mix well and set aside.

## ● Prepare



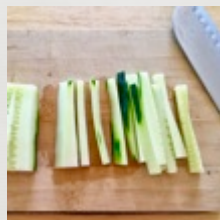
Combine the sushi rice vinegar and 3 cups of cooked rice in a bowl. Mix carefully so as not to mash the rice. Set aside.



Cut a dried sheet of seaweed in half. You can get dried seaweed for sushi rolls at many grocery stores.

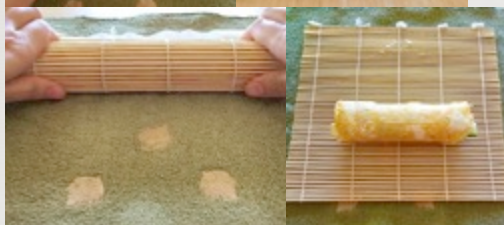
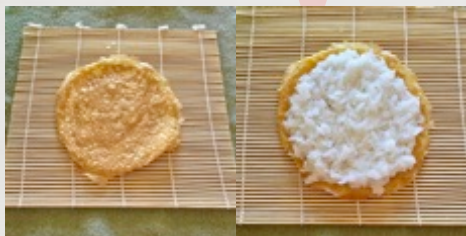


Also you can get a Makisu at many Asian markets in the US. A Makisu is the equipment used to roll sushi.



Slice  $\frac{1}{2}$  of the peeled cucumber.

## ● Roll with Egg Wrapper



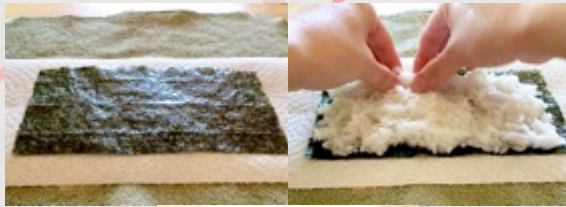
Set the fried egg on the Makisu. (I put the Makisu on a towel so that it doesn't slide on the kitchen counter.) And spread  $\frac{3}{4}$  cup of the sushi rice with your wet hands.

Place some of the cut cucumber straight down the middle of the rice.

Pick up the Makisu at the edge on your side. Roll the egg wrapper up like you are making a roll cake. Please keep holding the edge of the Makisu the whole time so that you do not roll the Makisu into the sushi roll.

Hold the roll tightly to make a good shape. Make one more roll with the remaining egg wrapper.

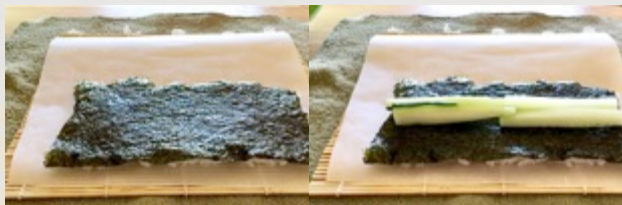
- Roll with Dried Seaweed



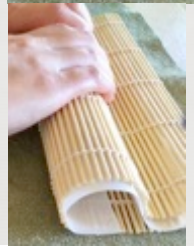
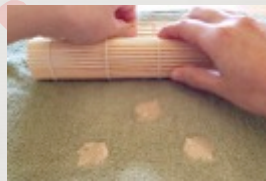
Set the cut dried seaweed on a paper towel. Spread  $\frac{3}{4}$  cup of the sushi rice with your wet hands. Set aside.



Place Makisu sized parchment paper on the Makisu.



Set the seaweed on the parchment paper with the rice side down. Place some of the cut cucumber straight down the middle of the seaweed.



Pick up the Makisu at the edge on your side. Keep the cucumber from slipping with your fingers.

Roll it up like you are making a roll cake. Please keep holding the edge of parchment paper and the Makisu whole time so that you do not roll the Makisu into the sushi roll.

Hold the roll tightly to make a good shape. Make one more roll with the remaining dried seaweed.



When you cut the sushi roll, wipe your knife with a wet kitchen towel each time so that the rice doesn't stick to the knife. Enjoy.

