

Mushroom Nigiri & Sushi Roll Recipe

By Chef Billy Ngo, Kru Restaurant

www.krurestaurant.com

Yield: 24 pieces of sushi

Ingredients

12 fresh shiitake mushrooms
2 large portobello mushroom
Soy vinaigrette (recipe below)
Small bowl of water
Sushi rice (recipe below)
6 sheets of nori seaweed
Prepared wasabi

Instructions

Clean the shiitake and portobello mushrooms with a paper towel or brush. Twist or cut off the stems. Using a small spoon, scrape off the dark brown gills on the portobellos.

Place the mushrooms in a shallow pan or large plate. Generously coat all sides of the mushrooms with the soy vinaigrette. Let sit for 10 minutes.

Grill the mushrooms over a medium high heat until cooked through and soft. Remove from heat and let cool for a few minutes.

Using a small sharp knife, cut an angled slice into the top center of the shiitake mushrooms without going all the way through. This will allow the mushroom to drape over the nigiri shaped rice. Slice the portobello mushrooms into ¼ inch slices.

To make the nigiri, wet your hands and put 2 Tablespoons of sushi rice into the palm of your hand. Cup your hand and use two fingers of the other hand to press the rice into a small log. Spread a very small amount of wasabi on the top of the rice and add the shiitake mushroom. Press it again to combine. Set on a plate and repeat with the remaining shiitake mushrooms.



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To make a sushi roll, place a sheet of nori (shiny side down) on a cutting board. Spread a thin layer of sushi rice from one side to the other, leaving 1 inch of space without rice on the far edge. Add 4 strips of portobello mushroom across the front edge of the nori, about 1 inch from the edge. Spread a small amount of wasabi near the mushrooms. Starting from the front edge, roll the nori tightly, when you reach the far edge (without rice), wipe a little bit of water on the nori to help it seal, and continue rolling. Slice the roll into 6 to 8 pieces and serve.

Sushi Rice Recipe

Yield: 10 cups rice

Sushi Rice Ingredients

- 1 cup rice vinegar
- ½ cup sugar
- 3 Tablespoons salt
- 1" square dried kombu seaweed sheet (optional)

Instructions

Mix rice vinegar, sugar and salt in a small bowl. Stir until dissolved.

Prepare 5 cups of short grain sushi rice as directed on the package and add a 1" square dried kombu seaweed before cooking. Add rice vinegar mixture to cooked rice and mix right when it is done and still hot. Use the rice while still warm.



Soy Vinaigrette Recipe

Yield: 2 cups

Soy Vinaigrette Ingredients

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| 1/2 cup soy sauce | 1/3 teaspoon garlic powder | 2 Tablespoons sugar |
| 1/2 cup rice vinegar | 1/3 teaspoon mustard powder | 3/4 cup canola oil |
| 1/3 teaspoon white pepper | 1/3 teaspoon grated fresh ginger | |

Instructions

Add all ingredients into a small bowl and whisk together. You can also add ingredients to a jar, tighten the lid and shake until mixed. Will keep in the refrigerator for a week

 [Watch Chef Billy's video to cook along with him!](#)

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