

SALMON | AVOCADO | URUMAKI

Salmon Avocado Uramaki offers a burst of flavors, blending the rich, fatty taste of salmon with the creamy, buttery texture of avocado. The fish's slight sweetness juxtaposed with the ripe avocado and tangy sushi rice creates an irresistible harmony of flavors, all wrapped in a roll speckled with sesame seeds for a bit of crunch. When dipped in soy sauce, the umami layers deepen, making each bite a culinary delight.

Ingredients

For the Sushi Rice:

- 2 cups sushi rice
- 2 cups water, plus extra for rinsing rice
- 1/2 cup rice vinegar
- 2 tablespoons sugar
- 1 teaspoon salt

For the Roll:

- 8 ounces of sushi-grade salmon, thinly sliced
- 2 avocados, thinly sliced
- 4 sheets of nori (dried seaweed sheets)
- Sesame seeds, for topping
- Bamboo sushi mat, covered in plastic wrap

Accompaniments:

- Soy sauce for dipping
- Pickled ginger
- Wasabi paste

Instructions

These instructions follow the same procedure for preparing sushi rice as instructed in Ahi Tuna Nigiri.

Preparing the Roll:

1. **Arrange Ingredients:** Place a sheet of nori onto your working surface. Wet your hands and take about a handful of prepared sushi rice. Spread it evenly on the nori sheet, leaving about 1-inch at the top. Sprinkle sesame seeds onto the sushi rice.
2. **Flip the Nori:** Carefully flip the nori so that the rice side is facing down onto the plastic wrapped bamboo mat.
3. **Add Filling:** On the bare nori, place a row of the sliced salmon and another of the sliced avocado.
4. **Rolling:** Start rolling using your bamboo mat and firmly keep the roll in place. Apply some pressure to make a tight roll. If it's not tight enough, it will fall apart when you try slicing it.
5. **Slice the Sushi Roll:** With a sharp, wet knife, slice your roll into bite-size pieces.
6. **Repeat Process:** Repeat this process with your remaining ingredients.

Serving:

Arrange the sushi on a platter and serve with soy sauce, wasabi paste, and pickled ginger. The buttery salmon, creamy avocado, and flavorful sushi rice make for a wonderful bite, each flavor shining while also working in concert. The roll has a melt-in-your-mouth quality, and each component brings an essential part to the overall taste. A touch of wasabi or a dip in soy sauce highlights the roll's savory aspects, making Salmon Avocado Uramaki a must-try for sushi enthusiasts.