

Crab California roll, Thai basil aioli, cucumber and sesame seeds

Recipe for 4 servings / 12 tapas

Description

The classic California roll revisited, a fusion of flavors.

Ingredients

For the rice

- 250 Ml Sushi rice
- 375 Ml Water
- 60 Ml Rice vinegar
- 15 Ml Sugar
- 3 Ml Salt

For the garnish

- 150 Gr Crab meat
- 0.50 Unit(s) Cucumber
- 1 Clove(s) Garlic
- 1 Unit(s) Egg yolk
- 125 Ml Canola oil
- 2 Sprig(s) Thai basil
- 15 Ml Maille dijon mustard
- 0.50 Unit(s) Red pepper
- 4 Leaf(ves) Nori seaweed

Preparation

- Preparation time **30 mins**

For the rice

Place rice in a colander and rinse with cold water, stirring well, until the water flowing from the strainer is clear. Let the rice drain well in colander. Cook your rice in a rice cooker.

Alternatively, use a small pot: combine the rice and water and cover so that it is completely submerged. Bring to a boil over medium heat. (Rely on your ears because you should never lift the lid of the pan.) Then continue cooking for 5 minutes. Lower the heat to low and cook for 10 minutes. Lift the lid and let the rice stand for 10 minutes.

In another saucepan, combine the vinegar, salt and sugar and heat without bringing to a boil. Once the sugar is completely dissolved, remove from heat and let cool. Transfer the rice to a hangiri or mixing bowl to cool it down using a fan or a sheet of cardboard. Pour the vinegar mixture over the rice, mixing gently to avoid crushing the grains. Once the vinegar preparation is incorporated, keep the rice in a bowl covered with a damp cloth until ready to prepare maki sushi or nigiri sushi.

For the mise en place

Cut the red pepper and the cucumber into sticks of the same size.

Finely mince the garlic and slice the basil.

In a bowl, place the egg yolk, the mustard and the garlic, whisk it by adding the oil slowly until you get a nice stiff mayo. Add the basil and the crab flesh to the mayonnaise.

For the roll

Spread the rice on the nori sheet. Sprinkle with the sesame seeds and then flip it to have the rice on the outside of the roll.

Garnish with the crab and the vegetables in a nice line and then roll it tight, then cut it in 8 pieces.

Bon appétit!