

Name: **California Roll**

Description: Popular sushi roll that has imitation crab and avocado.

Serving Size: 4 Rolls

Ingredients: Sushi Nori (Dry seaweed sheet) cut in half

Sushi rice (medium grain white rice)

4 cups cooked rice

100 ml rice vinegar

3 tbsp sugar

2 tsp salt

1 Avocado sliced in ½ inch. Thick

2 cups of shredded Imitation crab mixed with 2tbsp. mayonnaise

Topping: Sesame seeds, Tobiko (Flying fish roe), Tempura crumbs, and your creative ideas.

Instructions: Mix sushi vinegar until ingredients are well dissolved.

Mix freshly cooked rice with sushi vinegar small liquid at the time while separating rice pieces without smashing. Wait until cool as room temperature.

Spread thin layer of sushi rice on half cut seaweed sheet (rough side) as flat as possible.

Lay avocado and imitation crab mix in the center.

Roll from the bottom side to up using sushi bamboo matt.

Roll on topping tray.

Slice into 8pc. and serve.