



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## SPICY SALMON CILANTRO ROLL

 Serves 2-4

### Ingredients

Salmon Loin or Belly  
(butcher as shown or have it  
done for you at the store)

8 cups Short Grain White Rice

2 cups of Seasoned Rice Vinegar

Mayo (Kewpie Japanese Mayo  
recommended)

Extra Virgin Olive Oil

Seaweed Sheets

Sriracha

Cayenne Powder

Sugar

Sesame Oil

8-10 De-stemmed Cilantro Leaves

1 Avocado

Pickled Sushi Ginger

Sesame Seeds

### Recommended Pairing



Herzog Lineage  
Sauvignon Blanc



## Directions

### Making the Sticky Rice:

Rinse 8 cups of water four times in large pitcher. Add water, stir for a few seconds, dump water. Repeat three more times to make sure rice is thoroughly cleaned.

Add 8 cups of rice to rice cooker. Use rice net if available. Flatten the rice to guarantee even water distribution. Add water per the technique displayed or add about 9 cups of water. Cover and cook for 45 minutes.

After 45 minutes remove rice and place into large bowl. Add 2 cups of seasoned rice wine vinegar and stir thoroughly for several minutes. Set aside and let cool.

Once rice is cool, you can start your rolls.

Cut seaweed sheet in half and place on prep surface. Wearing gloves is recommended. Cover gloves or hands in mayo, spicy mayo, or olive oil (choice is yours based on flavor preference) to prevent the rice sticking to your hands (this is one of the key secrets to making great sticky rice).

Grab a small ball of rice and place a nice layer over the entire piece of seaweed. Thickness is your preference. Spread with hands until it is roughly even and covering all of the seaweed.

Chop entire salmon loin into fine pieces and place in bowl. Add 2 Tbsp of Sriracha (or add to taste). Add 1/2 Tbsp cayenne powder, 1/4 Tbsp of granulated sugar, 2 Tbsp of Sesame Oil, and 8-10 chopped and de-stemmed cilantro leaves. Mix thoroughly.

(NOTE: Here is an opportunity to play with different quantities and types of spices to find exactly what fits your tastes. Don't be afraid to experiment!)

Slice avocado, flip roll so seaweed side is up, and add a few slices onto the seaweed side the entire width of the roll right down the center.

Add mixture from bowl on top of the avocado along the width of the roll.

Use bamboo roller to roll and shape into long roll with rice on the outside.

Slice into individual rolls and add additional mixture from bowl as topping for rolls along with sesame seeds (the Joseph Herzog finisher of choice) and whatever else feels like fun to you. Garnish the serving dish with pickled ginger and serve.

