ROSH CHODESH CLUB
WITH CHEF GABE

NAKED ROLL WITH CHILE PONZU SAUCE

Serves 2-4

Ingredients

Cucumber
5 Red Chiles
2 Red Thai Peppers
1 Key Lime
Tuna (loin or belly)
Yellowtail (loin or belly)
Salmon (loin or belly)
Soy Sauce
Rice Vinegar
Sesame Oil
Sake
1 Avocado
Crispy Onions

Recommended Pairing

Herzog Méthode Champenoise

Sparkling Chardonnay

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Directions

Mortar and Pestle for Ponzu:

Quarter Key Lime, de-stem chiles and add to mortar. Grind. Remove rinds after fully ground.

Add 3 Tbsp of soy sauce (or to taste)

Add 1.5 Tbsp of Rice Vinegar (or to taste)

Add 2 Tbsp of sesame oil (or to taste)

Add 2 oz of sake (or to taste)

Continue to grind up ingredients. Test the ponzu and add more of the previous ingredients to change the flavor to suit your liking if necessary.

Quarter and then halve the quarters (1/8ths) of an avocado.

Cut ends off of cucumber. Slice in half. Remove outer layer of cucumber as demonstrated (please be careful!)

Trim Tuna as demonstrated. Once the belly or loin (your choice) has been isolated, cut small, thin slices.

Trim Salmon and Yellowtail (belly or loin) into long strips.

Place few slices of tuna, and a strip each of the yellowtail and salmon in the cucumber slice along with a slice or two of the avocado and some crispy onions (totally optional)

Roll cucumber up and cut into slices. Set slices onto plate, add ponzu sauce generously to the slices, and garnish with ginger.

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