

# Spicy California Su?i

Learn to make delicious spicy California sushi rolls at home with this easy step-by-step recipe. Perfect for beginners with detailed instructions.

25 min

HAZIRLIK

25 min

TOPLAM

4

PORSIYON

Hard

ZORLUK

Spicy California Su?i

## Malzemeler

- 1 cucumber
- 1 avocado
- 2 tbsp sesame
- 120 g crab meat
- 4 nori seaweed sheet

## Yap?l???

- 1 Prepare your workspace**

Cover your bamboo sushi mat with plastic wrap. Fill a small bowl with water mixed with a splash of rice vinegar for keeping your hands wet while handling rice.
- 2 Make spicy mayo**

Mix 2 tablespoons mayonnaise with sriracha sauce in a small bowl until smooth. Start with 1 teaspoon sriracha and add more to taste.
- 3 Prepare the nori**

Place one nori sheet on the plastic-covered mat with the shiny side facing down. The rough textured side should face up.
- 4 Spread the rice**

Dip your hands in the vinegar water and take about 120g of sushi rice. Spread it evenly over the nori, leaving a 1-inch border at the top edge. Press gently to make the rice stick.
- 5 Sprinkle sesame seeds evenly over the rice layer and press them gently into the rice so they stick.**
- 6 Flip for inside-out roll**

Carefully flip the entire nori sheet so the rice side faces down on the mat and the plain nori side faces up.
- 7 Add fillings**

Spread a thin line of spicy mayo across the center of the nori. Add cucumber strips, crab meat, and avocado slices in a neat horizontal line.
- 8 Roll the sushi**

Lift the edge of the mat closest to you with your thumbs and begin rolling away from yourself. Keep the fillings in place with your fingers and apply gentle, even pressure.
- 9 Continue rolling until you reach the end, then use the mat to gently squeeze the roll to make it compact and seal the seam.**

## 10 Cut and serve

Using a sharp knife dipped in water, cut the roll in half, then cut each half into 3 equal pieces for 6 total pieces. Clean the knife between cuts to prevent sticking.

## ?puçlar?

Always work with slightly damp hands when handling sushi rice to prevent sticking. The rice should be at room temperature, never hot, when assembling your rolls.

Wrap your bamboo rolling mat in plastic wrap before each use. This prevents rice from getting stuck in the mat and makes cleanup much easier.

For the spicy mayo, start with less sriracha and add more to taste. Mix 2 tablespoons mayonnaise with 1 teaspoon sriracha as a starting point.

When spreading rice on the nori, leave about a 1-inch border at the top edge. This helps ensure a proper seal when rolling.

Use a very sharp knife and clean it between cuts. Dip the knife in water mixed with a little rice vinegar to prevent sticking.

Don't overfill your rolls. It's better to use less filling and have a roll that holds together than to use too much and have it fall apart.

Toast your sesame seeds lightly in a dry pan for extra flavor before sprinkling them on the rice.

If your avocado is too ripe and mushy, place it in the refrigerator for 30 minutes before using to firm it up slightly.