

Spicy Tuna Rolls and Mushroom Asparagus Rolls

Serves 4

2 cups short grain sushi rice
water to cover
3 tablespoons sushi seasoning

8 sheets nori

For Spicy Tuna:

7 1/2 ounces diced sushi-quality tuna
2-3 tablespoons mayonnaise
1 tablespoon Sriracha
1 scallion, finely chopped
Togarashi to taste
salt to taste

For Mushroom Asparagus Roll:

4 stalks blanched asparagus
2 tablespoons sesame oil
1 clove chopped garlic
1 tablespoon chopped ginger
2 scallions, finely chopped
3 cups sliced shitake mushrooms
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon mirin
zest and juice of 1 lime

For Dessert Mango Hand Roll:

1 large mango diced
1/4 cup raspberry yogurt, plus extra for drizzling
black sesame seeds

wasabi paste
pickled ginger
soy sauce

1. Cook rice in rice cooker according to package instructions. Lay out in a shallow wide bowl and sprinkle with sushi seasoning. Cover with clean towel and allow to cool.
2. For Spicy Tuna mixture: combine tuna with remaining ingredients and mix well. Season to taste.

3. For Mushroom Asparagus mixture: heat sesame oil in a large saute pan over high heat. Add garlic, ginger and scallions and stir fry until very fragrant, about 1 minute. Next, add mushrooms and saute until tender, about 5 minutes. Add soy sauce, rice wine vinegar and mirin to the mixture and turn off heat. Stir in lime juice and zest. Allow to cool.

4. To assemble sushi, lay out a sheet of nori on a bamboo mat. Spread a small amount of rice over the nori to cover evenly. Flip nori over so rice side is facing down. Add desired filling and use bamboo mat to roll and shape sushi. Slice and arrange on platter. Serve with soy sauce, wasabi and pickled ginger.

5. For Dessert Mango Hand Rolls: mix 1 cup cooked sushi rice with 1/4 cup raspberry yogurt. Spread 1/4 of rice mixture over left half of nori sheet. Pile 1/4 of the diced mango toward the top left hand corner of the nori. Roll up into a cone shape and use a very small amount of rice mixture to "seal" the nori. Drizzle mango with a little of the yogurt and sprinkle with black sesame seeds. Serve