

Pesto Roll

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A simple and easy sushi roll perfect for vegetarians or anyone who claims they don't like sushi! Tender egg and zesty pesto are combined and rolled into savory sushi rolls perfect for Asian-inspired meals or starters at any party. Make ahead of time and chill until dinner for perfect appetizers any time.

Ingredients:

2 c. uncooked sushi rice
4 c. water
6 eggs, beaten
6 sheets nori
¼ c. basil pesto
salt and pepper to taste

Directions:

1. In large saucepan combine rice and water and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes or until water is absorbed and rice is fluffy and tender. Remove from heat, and allow to sit 10 minutes. Spread on large metal sheet pan or aluminum foil to cool completely.
2. Heat large non-stick skillet over medium heat (or coat with cooking spray.) Pour in eggs, and allow to cook without stirring until cooked through. Season with salt and pepper. The end result should be a flat, solid layer of egg. Remove from heat and transfer to a cookie sheet or sheet pan to cool. Once cool slice into thin (1/2-inch wide) strips.
3. To assemble lay one sheet of nori on a clean work surface or sushi mat. Press a layer of cooled rice onto half of the sheet. Spread a line of pesto across the edge of the rice, about ½ inch wide. Top with a strip of egg.
4. Roll sheet of nori over filling, and carefully roll into a cylinder. Wet end of nori to seal. Use knife to cut roll into 6 pieces. Serve with soy sauce and wasabi paste, if desired.

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