
Tiger Eye Sushi

Description

This sushi is prepared tempura-style, resulting in a crispy exterior and a super flavorful center.

Total time: 40 min Yield: 4 Rolls

Ingredients

4 ahi blocks (2-1/2 oz.)
1 Tbsp wasabi paste
4 asparagus (stalks; blanched)
1 Tbsp tobiko caviar
4 nori sheets (cut in half)
1 cup sushi rice
1 lemon (juiced)
1 cup beurre blanc
8 oz butter
2 Tbsp rice wine vinegar
1 Tbsp dry mustard
oil
1 cup tempura batter (prepared)

Prep Time: 40 min Total Time: 40 min

Instructions

Carefully slice the ahi blocks in the center to approximately half the way down. Place the wasabi paste in the center followed by the tobiko caviar and asparagus. Place the ahi on the nori sheet and then top with the sushi rice. Gently roll the nori around the ahi and rice. When it's completed, place it into the fridge.

For the sauce, mix together the lemon juice and beurre blanc in a small pot. Slowly whisk in the butter until smooth and then add the mustard and rice wine vinegar. Set aside. Heat the oil in the pan on medium high heat. Roll the tiger eye sushi in the tempura batter and carefully place in the hot oil. Fry for less than 1 minute, be sure not to overcook the fish. Place on a towel to drain the oil, then slice each roll into 6 "tiger eye" pieces. Finish by pouring the sauce into the middle of each plate and placing a roll on top.

Recipe brought to you by:

Chef Maka Kwon

Source:

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