
Uramaki (Reverse Roll)

Total time: 1 hr 15 min Yield: 8 Pieces

Ingredients

10 Yaki Sushi Nori sheets
1 cucumber
10 oz imitation crab
takuwan
2 oz iri shiro goma (roasted white sesame)
1/2 cup mayonnaise
wasabi
5 cup rice
1/4 cup sushi seasoning
1 bamboo sushi mat (covered with plastic wrap)

Prep Time: 45 min Cooking Time: 30 min Total Time: 1 hr 15 min

Instructions

Combine mayonnaise and add a squeeze of wasabi in a small cup. Place hot rice into a mixing bowl and add sushi seasoning. Fold together and let cool. Cut cucumber, imitation crab and takuwan into 1/4" wide strips to the length of the nori sheets. Place a nori sheet on prepared bamboo sushi mat. Spread rice over two thirds of the nori. Turn nori over and spread the wasabi mixture on the fresh side. Then layer the imitation crab, takuwan and cucumbers on one edge of the nori. Begin rolling the sushi, with your fingers over the ingredients, pushing the ends in to keep the ingredients from falling out. Unroll the sushi roll from mat, sprinkle exterior rice with sesame seeds and let rest. Cut into 8 pieces before serving.