

# Chirashi bowl, jasmine rice, salmon, tuna, fish eggs, Japanese omelette |

**Recipe for 4 servings**

## Description

An all flavored recipe filled with freshness, a tremendous omelette and delicate slices of raw fish will be keeping your palet occupied and joyful!

## Note

Make sure to cook the rice with the lid on for the entire process! This is absolutely crucial!

## Ingredients

### Rice

- 250 Ml Jasmine rice
- 15 Gr Sugar
- 10 Gr Salt
- 40 Ml Rice vinegar

### Tuna & Salmon

- 250 Gr Salmon filet skin-off
- 150 Gr Yellowfin tuna

### Spicy mayonnaise

- 125 Ml Spicy mayonnaise
- 15 Ml Yuzu juice
- 30 Ml Soy sauce

### Garnishes

- 4 Pinch(es) Black sesame seeds
- 2 Unit(s) Green onion
- 1 Unit(s) Avocado
- 40 Gr Japanese pickled ginger
- 120 Gr English cucumber

### Japanese Omelette

- 2 Unit(s) Egg
- 20 Ml 35% cooking cream
- 2 Gr Salt
- 10 Gr Sugar
- 10 Ml Cold water
- 20 Ml Mirin
- 20 Ml Sake

## Preparation

- Preparation time **45 mins**

### Mise-en-place

Bring altogether the sugar, the rice vinaigre and the salt into a small pot and bring to a boil. As soon as the boiling point is there, take it off the heat and reserve into a bowl.

Peel the spring onions

Sieve the marinated ginger.

## Rice

In an ideal situation, cook the rice into a rice cooker if not follow these steps;

- 1- Wash the rice under cold water and make sure the water that's coming out is clear
- 2- Put the rice into a medium stewpot and add the same quantity of cold water.
- 3- Bring to a boil, lid on, and cook it at maximum temperature for 5mins.
- 4- Put the heat down to medium and let it cook 5mins.
- 5- Then, on low heat cook everything another 10mins.
- 6- Take it off and let the rice rise and bloat for a good 10 to 20mins.

In a bowl, pour generously the rice vinaigre mixture and mix it well, gently.

Add the sesame seeds.

Reserve.

## Tuna & salmon

Slice the both of them into 1/4inch thin slices. Reserve.

## Sauces

Use a homemade mayonnaise or a pre-made one to be adding Sriracha and the sweet chili sauce. Up to your likings.

In a small pan, bring to a boil the yuzu juice and the soya sauce. Then on low heat, let everything reduce slowly until there is a syrupy texture.

## Garnishes

Cut the avocado in two, take the core out and the skin. Slice it thinly.

While keeping the skin on, make a brunoise out of the cucumber.

The spring onion finely cut into bevel that we call *sifflets*.

## Japanese Omelette

### Seasoning

In a saucepan, put the sugar, the salt, the water, the miring and the saké and mix everything well with a whisk. Make sure not to bring to a boil.

### Omelette

In a bowl, put the eggs and mix them well. Then add a tablespoon worth of the mix you just made per egg, in the omelette. Then add the cream and mix again.

In a silicone mold, pour the omelette mixture in a cm thick and cook everything in a bain-marie at 300F for 40-50mins or up until everything is properly cooked through.

Take the omelettes off the oven and put them in the freezer as it will be easier to take them off.

Cut them into the desired shapes.

## Montage

Tuck the rice at the very bottom of a bowl and lay down the fish's slices, one salmon, one tuna and so on. Alternate. Put the garnishes at the center. Done & enjoy!

**Bon appétit!**