

Gunkan, Scallop tartare with sesame, tempura and tobiko |

Recipe for 12 tapas

Description

Gunka is a round or oval shape given to your rice, about 1 inch thick. The rice is then surrounded by a strip of Nori sheet, approximately 2 inches high, which leaves you room to place a filling on the rice.

Here it will be a scallop tartare, a little spicy.

Note

The right dosage of the quantities to put in the Gunkan, will be largely the success of a beautiful uniform sushi.

Ingredients

Rice

- 250 Ml Sushi rice
- 60 Ml Season rice vinegar
- 375 Ml Water

Tempura

- 300 Liter(s) Flour
- 1 Pinch(es) Salt
- 1 Pinch(es) Freshly ground black pepper
- 15 Ml Egg
- 1 Tsp Lemon juice
- 100 Ml Blond beer

Spicy mayo

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 200 Ml Canola oil
- 0.50 Unit(s) Lime juice
- 1 Tbsp Mirin
- 1 Tbsp Soy sauce
- 3 Advanced knife Chili paste (sriracha)

Gunkan

- 12 Unit(s) Scallops
- 3 Leaf(ves) Nori seaweed
- 4 Unit(s) Green onion
- 4 Tsp White and black sesame seeds

Topping

- 1 Tsp Tobiko eggs

Preparation

- Preparation time **45 mins**

Preparation

In a hot skillet, brown the sesame seeds to roast them.

Finely chop the green onions diagonally (whistle)

Rice

Allow one cup of raw rice per person. In a rice cooker, rinse the rice 3 times in clear, cold water. Drain well, when cooking, add the same volume of water as rice. Cook 45 minutes, no matter how much rice you have to cook. Remove the rice once cooked and add 50 ml of seasoned rice vinegar per cup of raw rice you have cooked.

Stir very gently until the vinegar is completely absorbed by the rice, leave to stand for a few minutes.

Voila, your rice is ready!

Tempura

Add water to the tempura to dilute the mixture (35% cream consistency). Using a spoon, pour the mixture very gently over the fryer, making circles with your arm.

Do not pour more than the surface of your fryer, repeat the process until there is no more tempura. Remove the flakes using the basket or a slotted spoon.

Set aside on a paper towel lined plate to soak up excess oil.

Mayo

Put the egg yolk and strong mustard in a bowl. Mix and let stand for 3 minutes.

Drizzle the canola oil over the edge of the bowl, whisking vigorously until very thick. Then add lime juice, mirin, soy sauce, sesame oil and sriracha to taste, according to your tolerance.

Gunkan

Cut the scallops into cubes and season with spicy mayonnaise, grilled sesame, green onion and tobiko, set aside in the cold.

Cut the nori sheets in 4 lengthwise.

Take an amount equivalent to an inch of rice and surround with a strip of seaweed. At the last minute mix the tartare with tempura and fill your Gunkan.

Topping

Garnish on top with tobiko eggs.

Bon appétit!