



ROSH CHODESH CLUB
WITH CHEF GABE

SPICY TUNA CRISPY RICE ROLL



Serves 2-4

Ingredients

6-8oz of Tuna Loin
Rice
(as prepared in previous episode)
Sambal Garlic Chili Paste
Sesame Oil
Cayenne Pepper
Sriracha
Sugar
Olive Oil
Jalapeño
Sweet Sauce
Sesame Seeds

Spicy Mayo

6 oz of Kewpie Mayo
2 tbsp of Sriracha
1/2 tbsp of cayenne pepper
1 oz of sake
1 tbsp of sesame oil
1 tsp of truffle oil
10 cilantro leaves

Recommended Pairing



Herzog Méthode
Champenoise
Sparkling Chardonnay



Directions

Make rice as detailed in the previous episode

Slice and chop the tuna loin (or put through grinder)

Shape rice with bamboo shaper into square columns

Add olive oil to med high heat pan. Once hot, place rice columns into pan and change sides periodically until all sides are fried.

Add ground tuna to bowl, 1/2 tbsp of cayenne pepper, 4 tbsp of sesame oil, 1.5 Tbsp of Sambal, 4 Tbsp of Sriracha (or to taste), 2 Tbsp of sugar, and mix generously

Remove fried rice columns and let cool.

Cut cubes of rice from the fried column

Place cubes on plates

Add dollop of ground tuna mix to each cube

Thinly slice an avocado. Add small avocado pieces to the top of each tuna cube.

Add crispy onions to the top of each cube

Chop 10 cilantro leaves. Sprinkle over top of tuna cubes.

Thinly slice a jalapeño and place on top of tuna cubes.

Add spicy mayo across all the cubes along with sweet sauce and sesame oil.

Garnish with sesame seeds.

