



CRISPY SUSHI RICE CAKE

CHARRED SCALLION AIOLI, SWEET SOY PICKLES, PUFFED CHICKEN SKIN
CHEF KRISTEN KISH

SUSHI RICE

1-1.5 cups rinsed sushi rice cooked in a rice cooker
2 T rice wine vinegar
1 T sesame oil
1 T roasted sesame seeds
salt to taste
black pepper to taste

Once rice is cooked, season with remaining ingredients. Form into small round patties, and set aside. To cook – sear and brown one side in clarified butter until golden and slightly puffed.

AIOLI

2 egg yolks
8 scallions, green part only
1 lemon juice
small pinch of sugar
salt to taste
¾-1 cup grapeseed oil
water – if needed

Lightly brush scallion tops in grapeseed oil. Place in a very hot pan until charred. In a blender place the egg yolks, scallion, lemon juice, sugar, and salt. Turn on high and begin to slowly stream in oil, emulsifying into a thick consistency. If too thick, add a splash of water and continue with oil. Continue tasting to ensure a balanced flavor or richness and acidity. Season with salt to taste. Refrigerate.

PICKLES

daikon, peeled and cut into thin rounds using mandolin
1 cup white vinegar
½ cup water
2 T soy sauce
3 T sugar
2 tsp orange zest
salt to taste

Heat vinegar, water, soy sauce, sugar, zest, and salt to a boil. Remove from heat and pour directly over daikon. Place on an ice bath and allow to cool.

CHICKEN SKIN

2-3 chicken skins from breast
salt to taste
grapeseed oil to shallow fry

On a lined sheet tray lay out chicken skins flat. Place parchment or silpat over the top and another sheet tray with pans on it to weight it down. Bake in the oven at 350 for 30-40 minutes or until completely rendered and browned. In a small pan, add a thin layer of grapeseed oil and heat to just below smoking. Add in chicken skins, they will puff immediately if properly baked. Remove and season with salt to taste.

GARNISH

julienned snow peas, mizuna leaves, sea salt