



Michigan Roll

Ingredients

Sushi Rice

- 2 tablespoons [Fustini's Ginger and Honey balsamic](#)
- 1 tablespoon rice vinegar
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 1/2 cup water
- 1 cup Japanese short-grain rice

Herbed Cream Cheese

- 8 ounces of cream cheese, softened
- 1 teaspoon [Fustini Herbs de Provence olive oil](#)
- salt and pepper
- 1 shallot, minced
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)
- 1 tablespoon parsley, chopped fine
- 1 teaspoon rosemary, chopped
- 1 teaspoon thyme, chopped
- 1 teaspoon chives, chopped

Scallion Soy Dipping Sauce

- 4 scallions, sliced thin
- 1/4 cup soy or Tamari sauce
- 2 tablespoons [Fustini's Ginger and Honey balsamic](#)
- 1 tablespoon rice wine
- 1 tablespoon sugar
- 1 teaspoon [Fustini's Toasted Sesame Oil](#)

Roll

- bamboo mat
- roasted seaweed sheet
- Sushi Rice (above)
- cucumber slices, all seeds removed cut into long strips
- smoked whitefish
- Herbed Cream Cheese (above)
- wasabi
- pickled ginger
- Scallion Soy Dipping Sauce (above)

Directions

Step 1. Sushi Rice

Combine all but rice in small bowl and pour one half cup of water over the top. Stir to create seasoning.

Place rice into large bowl and fill with water. Agitate rice then strain and wash again. Continue until all starch has been removed. The water will be clear once this happens.

Place rice and one cup water into small pot. Cover and bring to simmer over low heat. Simmer 10 minutes then remove from pot to bowl.

Fold and cut with spatula to fluff. Add vinegar seasoning and fold with a spatula. Alternate folding and fanning with hard pan to cool rice as quickly as possible. Store cooled rice with wet towel on top.

Step 2. Herbed Cream Cheese

Place cream cheese, EVOO, salt, pepper, shallot, and vinegar in the bowl of a stand mixer and process with the paddle attachment until well combined.

Remove from mixer and chill for 2 hours. Combine herbs on the work surface. Using your hands, grab a small amount of cheese and roll to a 1/4 inch tube. Roll the tube in chopped herbs then lay it on a parchment-lined sheet. Chill until ready to use.

Step 3. Scallion Soy Dipping Sauce

Combine all ingredients. Chill until ready to use.

Step 4. Assemble Roll

Place bamboo mat on work surface then place one seaweed sheet, shiny side down on bamboo mat. The roll will be against the grain so orient the sheet on the bamboo to reflect. Cut off one third of the sheet.

Place some rice on the seaweed and using wet hands, spread to edges leaving some of the seaweed exposed, dipping hands into more water as needed.

Leaving some rice exposed, place the cucumber along the bottom, then some fish then a roll of Herbed Cream Cheese. Roll to meet the exposed rice and round and tighten in the bamboo.

To serve, use a sharp, cold, clean knife to cut into 1 inch slices, arrange on service plate and serve with wasabi, pickled ginger and Scallion Soy Dipping Sauce