

# California Roll

## Ingredients:

Juice of 1/2 lemon

1 medium avocado, peeled, pitted, and sliced into 1/4-inch thick pieces

4 sheets nori

1/2 batch sushi rice

1/3 cup sesame seeds, toasted

1 small cucumber, peeled, seeded, and cut into matchstick-size pieces

4 imitation surimi crabsticks, torn into pieces

Pickled ginger, for serving

Wasabi, for serving

Soy sauce, for serving



## **Directions:**

1. Squeeze the lemon juice over the avocado to prevent browning.
2. Cover a bamboo rolling mat with plastic wrap. Cut nori sheets in half crosswise. Lay 1 sheet of nori, shiny side down, on the plastic covered mat. Wet your fingers with water and spread about 1/2 cup of the rice evenly onto the nori.
3. Sprinkle the rice with sesame seeds. Turn the sheet of nori over so that the rice side is down.
4. Place 1/8 of the cucumber, avocado and crab sticks in the center of the sheet. Grab the edge of the mat closest to you, keeping the fillings in place with your fingers, and roll it into a tight cylinder, using the mat to shape the cylinder.
5. Pull away the mat and set aside. Cover with a damp cloth. Repeat until all of the rice has been used. Cut each roll into 6 pieces. Serve with pickled ginger, wasabi and soy sauce.

**Yield: 4 Rolls/20 servings**