
BBQ STICKY RICE

With Gochujan Puree, Marinated Tofu, Crispy Sambal Cauliflower, Pickled Mung Beans and Pak Choi



PREPARATION

RICE

450g Sushi rice
600ml Water
80ml Sushi seasoning
16g Sugar
6g Salt
10g Minced ginger
1 Bunch of spring onions,
washed and finely sliced

1- Wash the rice under cold running water until the water runs clear, drain to avoid having excess water whilst cooking

2- Combine the rice with the water, sushi seasoning, sugar and salt and cook gently, stirring occasionally to make sure the rice is not catching on the bottom, do this gently so as not to damage the rice

3- Once all of the liquid has been absorbed the rice should be cooked.

Remove the rice from the pan gently, Allow it to cool slightly, fold though the spring onions and ginger.

4- Whilst still warm roll into barrels 3cm in diameter, and cut into smaller cylinders 7cm in length, smooth down the ends, glaze the outside of the roll with tofu marinated and BBQ. Once they are charred, chill ready for use.

GOCHUJANG AND RED PEPPER

PUREE

5 Red peppers
50g Gochujang ketchup

1- Season the red peppers and toss in oil

2- Roast at 200c for 30min, until they have blistered. Once they are charred and blistered all over remove them from the oven, put them in a bowl and cover them with cling film and leave them to cool down naturally.

3- Once they are cool enough to handle, scrape the skin off and deseed them, leave the flesh hanging in a colander whilst working to remove excess water.

4- Blitz the red peppers until smooth, add the gochujang ketchup and season.

5- Chill

PREPARATION

SAMBAL CAULIFLOWER

1 Large cauliflower cut
into florets (Need 30)
120ml Milk
120ml Water
90g Plain Flour
1tsp Garlic powder
 $\frac{1}{2}$ tsp Celery salt
1 $\frac{1}{2}$ tsp sambal
 $\frac{1}{4}$ tsp ground black
pepper

1- Combine the spices and liquids, last the batter, is should be slightly salty, cook some to test and adjust the seasoning.

2 Add the florets to the batter and deep fry in small batches until golden.

MARINATED TOFU

800g Firm tofu cut into
20g cubes
1 Lemon, juiced
30ml Vegetarian fish
sauce
30ml Mirin
50ml Soy
25ml Dark soy
40g Honey
200g Extra crispy
tempura flour

1- Mix all liquids, balance out soy/honey and marinade the tofu overnight.

2- Remove the tofu from the marinade onto cloths, allowed to dry slightly.

3- Toss in tempura flour and deep fry.

PAK CHOI

8 Pak choi, quartered
20ml Sesame oil

1- In a lightly oiled pan char the face of the pak choi, once charred finish with the sesame oil, remove from the pan and chill.

PREPARATION

PICKLED MUNG BEANS

150g Mung beans
80ml Sushi seasoning

1- Leave the beans in the dressing, for at least 2hrs, until ready for use. You can use edamame beans as an alternative.

DRESSING

20g Red chilli, deseeded, fine brunoise
20g Green chilli, deseeded, fine brunoise
20g Shallot, fine brunoise
20g Cucumber, peeled, deseeded (Only use the flesh), fine brunoise
10g Garlic, minced
10g Ginger, fine brunoise
10g Coriander, use root and leaf
30ml Light soy
30ml Mirin
30ml Sesame oil
30ml Vegetarian fish sauce
30g Honey
1 Lime

1- Mix all apart from the lime juice.
2- Mix lime juice in at the end as required.

RICE CRISP

5 Rice paper sheets
5g Nori salt

1- Deep fry the rice paper and season whilst hot, break in half.