

Carrot Nigiri

Ingredient list; chlorophyl, nori sheet, water, rice wine vinegar, salt, pepper, sushi rice, carrots, vegannaise, wasabi, soy sauce, olive oil, smoked paprika, garlic powder, maple syrup, lemon juice, garlic

Crispy Rice Cake (Nigiri)

Total Yield: 4 cup

Components

chlorophyl 0.5 tsp

Nori Sheet ground; powdered 1 tbsp

Water 2.5 cup

Rice Wine Vinegar 0.25 cup

Salt 0.5 to taste

Pepper 0.5 to taste

sushi rice 2 cup

Instructions

1. Add rice, chlorophyll, nori powder and water to a hotel pan. Cook in steamer for 25-30min
2. Add sushi vinegar and salt/pepper to warm cooked rice
3. Pack rice into half insert about 1.5 inch thick. Place in fridge to set for a few hours or overnight
4. Cut into 1.5 inch wide strips. Remove from pan - wrap and freeze for future use.
5. Cut into 1/4 inch pieces to be pan seared

Vegan Smoked Salmon (Carrot Lox)

Total Yield: 100 g

Shelf Life: 10 Days

Components

Carrots, Orange washed; peeled 110 g

Nori Sheet 1.5 g

Salt to top 1 cup

Instructions

1. preheat oven to 350f and line a baking sheet with parchment.
2. Roll carrots in Nori sheets and place them in lots of salt. Place them on the baking sheet and bake for 30 min. (turning occasionally - until soft) . Allow to cool.
3. Rub the salt off and use a vegetable peeler to cut carrots into ribbons
4. Rip carrot ribbons into bite size pieces and place into smoked salmon marinade ingredients (marinade at most 8 hrs and not longer)

Vegan Wasabi Aioli

Total Yield: 50 g

Components

veganaise 44.444 g

Wasabi freshly ground 4.762 g

Salt 0.317 to taste

Instructions

-Mix everything together

Coriander Caviar

Total Yield: 1 cup

Components

Cilantro blanched 40 g

Water 250 g

mirin 2 tbsp

alginate 2.6 g

clorur -calcium chloride 5 g

Water 500 g

Instructions

1. Blanch cilantro for 3 seconds in salted water. Immediately place into a bowl of cold water and ice.
2. Blend water, blanched cilantro and mirin to a homogeneous mixture and strain it. Weigh it making sure its the same weight
3. Add 2.6 g alginate and blend.
4. Separately blend (vita) 500g water with 5g calcium chloride.
5. Place cilantro mixture into syringe (without needle) or sphericator device. Let it the drops directly into the chloride bath. Collect them with a slotted spoon or strainer and rinse it in a bowl with cold water before placing in a new container filled with fresh water.

Carrot Lox Marinade

Total Yield: ~4 7/8 tbsp

Components

Soy Sauce/Tamari 1.5 tbsp

Oil, Olive 1 tbsp

Smoked Paprika 2 tsp

Garlic Powder 1 tsp

maple syrup 1 tsp

Pepper 0.15 tsp

Lemon juiced 1 tbsp

Instructions

- Whisk ingredients together