BELINDA CHANG '95

Sushi Bon Bon

PREP TIME: 5 MINUTES, TOTAL
SERVING SIZE: 40 BON BONS

INGREDIENTS:
SUSHI GRADE SALMON, TUNA OR YELLOWTAIL
(OR ALL THREE!) ABOUT 4 OZ PER PERSON*
PREPARED SHORT GRAIN SUSHI RICE PER
THE RECIPE OVER THERE!
PLASTIC WRAP (RESTAURANT GRADE WORKS BEST)
TOASTED SEASAME SEEDS
SOY SAUCE FOR DIPPING
WASABI POWDER (OPTIONAL)

FUN, BUT OPTIONAL GARNISHES:
FLYING FISH ROE
SALMON OR TROUT ROE
CAVIAR
CHIVES

FOR THE SUSHI RICE:
MAKES APPX 40 BON BONS
4 CUPS SHORT-GRAIN SUSHI RICE
(OR SCALE DOWN AS DESIRED!)

FOR VINEGAR SEASONING:
1 CUP RICE VINEGAR
6 TABLESPOONS NATURAL SUGAR
.45 OUNCE MIRIN (1 SCANT TABLESPOON)
1/2 INCH PIECE KOMBU (DRY KELP)
1.12 OUNCES SALT (2 GENEROUS TABLESPOONS)
JALAPENOS AND CILANTRO
WE ENCOURAGE YOU TO COMPLETE THE STEPS LISTED AT LEAST ONE HOUR BEFORE THE EVENT.

DIRECTIONS:
Lay a sheet of plastic wrap onto your kitchen counter. Using a thicker style plastic wrap works better, but not necessary. Make sure it lays as flat as possible.

Lay down 3 pieces of fish, about 3-4” apart. You will be cutting the plastic wrap in between each piece to make the bon bons.

TIP: It’s helpful to have a damp towel or a bowl of water handy to help keep your hands damp (not wet). This prevents the rice from sticking to your hands.

Roll out about a ½ oz of rice into a ball and place in the center of each piece of fish. (If you desire, add a dab of wasabi in between your fish and rice)

With your knife, cut the plastic wrap in between each bon bon.

Gather the excess plastic wrap together, twisting the extra plastic wrap tightly so your fish and rice form into a bon bon shape. Think of it like you are actually wrapping a piece of candy in its wrapper.

Then with your knife, carefully make a small cut on the bottom of the bon bon. Then squeeze it out and tada!!!! You have a sushi bon bon!

Top with toasted sesame seeds, a drizzle of soy sauce, and enjoy!

If you want to get fancy, top with some fish roe for an extra kick, top with a slice of jalapeño get creative with your toppings.