

IN THE KITCHEN ^{with} TAKE A BITE OF BC!

BCAITC's Chef Randle

KNIFE
SKILLS

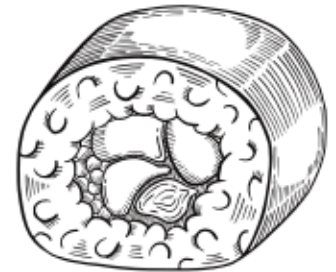
BC GREENHOUSE SUSHI VEGGIE ROLLS

YIELD: 3 sushi rolls

- 3 nori sheets
- 200g (1 cup) sushi rice
- 5mL (1 tsp) salt
- 5mL (1 tsp) sugar
- 50mL (1/4 cup) rice wine vinegar
- 1/2 BC Greenhouse cucumber
- 1 BC Greenhouse red bell pepper
- 1 BC Greenhouse orange bell pepper
- 1 BC Greenhouse yellow bell pepper
- 30mL (1 Tbsp) black and white sesame seeds

Method

1. Rinse thoroughly and drain 1 cup of sushi rice. Cook according to package directions.
2. Season cooked rice with rice wine vinegar, salt, and sugar. Let cool to room temperature.
3. Julienne BC cucumber and BC bell peppers.
4. Lay out a bamboo sushi mat and line mat with nori seaweed paper. Cover surface with cooked and seasoned sushi rice. Gently distribute rice over top of nori carefully without pushing too firmly on the rice.
5. In the center of the lined mat, place cucumber and bell peppers, and BC roasted tomato sriracha aioli. Roll into cylinder, slice and serve. Garnish with black and white sesame seeds and extra aioli.



[Watch Chef Randle prepare this dish here](#)