

Kimbap

Serving Size: 8 rolls

<Ingredients>

Seaweed 8 sheets, Rice adequate portion for 3-4 people, Eggs 4, Spam 1,
Pickled radish 8 sticks, Carrot 1, Cucumber 1
Salt, Vinegar, Sugar, Sesame oil , White sesame
Bamboo sushi rolling mat

<Steps>

Preparation

1. Divide the cucumber into 8 strips (remove the seeds). Mix 1/2 teaspoon of white vinegar, 1/4 teaspoon of salt and 1/4 teaspoon of sugar, and use them to marinade the cucumber.
2. Beat 4 eggs into a bowl, and when the skillet is not yet hot, pour the egg into the skillet. Cook the eggs.
3. Finely chop the carrots and stir fry them with a bit of oil and salt to taste.
4. Cut a slice of spam into strips and cook in a skillet, using a small fire. Do not overcook.
5. Take the cooked rice and mix 1/2 teaspoon of salt and 1 table spoon of sesame oil into the rice. Cool the rice not too hot.

Making the kimbap

1. Lay a sheet of seaweed on the bamboo mat, with the rougher side of the seaweed facing upwards.
2. Spread a thin layer of rice over 4/5 of the surface of the seaweed. Do not put too much rice or over compress.
3. Line the pickled radish, cucumber, egg, carrot strips and spam on rice. Roll using the bamboo mat.
4. Cut the roll after the seaweed is completely stuck together.