



Smoked Salmon Sushi Bowl

This bowl has all the makings of a good sushi roll and can be enjoyed with chopsticks. Eating the cold, crisp vegetables with room-temperature rice gives a nice contrast of textures and temperature. The soy sauce is the seasoning for the rice; however, the furikake is what gives the dish its umami flavor. Best paired with semi-sweet or dry Riesling. Try Chateau Ste Michelle Riesling.

Serves 2

Ingredients:

2 cups Cooked sticky rice, room temperature
4 oz Latitude 45 Smoked Atlantic Salmon
2 Mini cucumbers or ½ an English cucumber, thinly sliced
2 Green onions, thinly sliced
½ Avocado, thinly sliced
2 Tbsp Furikake seasoning
2 Tbsp Sriracha mayonnaise, store bought or homemade
2 Tbsp Tamari (gluten free soy sauce)

Directions:

1. Scoop cooked sticky rice into two deep soup bowls and season with tamari.
2. Arrange salmon, sliced cucumber, sliced green onion and avocado on top of the sticky rice and season with the furikake evenly.
3. Drizzle the top of each bowl with Sriracha mayonnaise. (Finishing the dish with the mayonnaise gives it spiciness and creaminess that compliments the rich salmon.)