

KAPPA-MAKI (CUCUMBER ROLLS)

In Japanese legends, kappas were mischievous water fairies whose favourite food is cucumber. Cucumber rolls were named kappa-maki in honour of the kappa.



Makes 4 rolls (24 pieces)
 2 **nor**i sheets
 100 g **cuc**umber
 julienne
 340 g **sushi rice**
 2 tspn **wasabi paste**
 2 tspn **sesame seeds,**
 toasted to a light
 golden colour

1 Choose the smaller variety of cucumber, as they tend to have a clearer flavour and softer skin than the longer types. They are sometimes known as Lebanese cucumber in various countries. It should be crisp and the skin firm.

2 Prepare the cucumber by first washing and drying.

3 Cut into thin strips about 8 cm long, and then into julienne, match-like strips.

4 Using the skin is perfectly fine, but avoid the seeds.

5 Proceed with the cucumber rolls in the same way as the tuna rolls.

6 Replace the tuna with the cucumber and give a light sprinkling of sesame seeds before rolling.

VARIATIONS:

Try also with a shiso leaf and a smear of umeboshi plum paste or a little Japanese mayonnaise.

NOTE:

The world record for the longest sushi is held by the Nikopaka Festa Committee. In October 1997, they achieved the feat of making a kappa-maki at Yoshii, Japan, that was 1136 metres long!

