

# Kimbab, Korean rice rolls

Korean rice roll with gochujang and kimchi. The fillings can be fish, meat, tofu, or omelet, but they often contain a little more vegetable than a classic Japanese maki. Unlike sushi, the rice is not mixed with vinegar but with sesame oil, salt, and a little sugar.

Cook the rice according to the basic recipe for japonica on page 125. Pour into a large bowl and mix with the sesame oil, salt, and sugar. Do a taste test and allow to cool.

Lay out the bamboo mat on the worktop.

Place a nori sheet on the mat. Moisten your hands and gently press rice out over the nori sheet. Save a small strip of clean sheet at the bottom to attach back on itself.

Spread on a dash of gochujang and a streak of kewpie.

Add some kimchi. Save some for serving—you don't need that much in the roll itself.

Add 1 stick of cucumber, 1 stick of carrot, and a few chives.

Roll up into a tight roll and place with the seam facing down. Repeat with the rest of the sheets. Let the rolls rest for 5 minutes. Cut into slices when serving.

Serve with more kimchi.

4 servings

1 ½ cups (260 g) round grain Korean or japonica rice  
½–1 tbsp. roasted sesame oil  
2 pinches salt  
Pinch of granulated sugar  
4 nori sheets  
2 tbsp. gochujang (Korean seasoning paste)  
2 tbsp. kewpie (Japanese mayonnaise)  
1 cup (180 g) kimchi  
4 cucumber sticks, ½ × 6 inch (1 × 15 cm)  
4 thin carrot sticks, ¼ × 6 inch (½ × 15 cm)  
Chives

