

# Truffle Shuffle

## Japanese/Hawaiian Fusion Poke Bowl

### Mise en Place

Cutting board  
Knife  
Nonstick pan  
Microplane  
Whisk  
3 Small pots, one with a lid

Mandolin/slicer  
Large spoon  
Fine mesh strainer  
3 Mixing bowls  
Ice  
Paper towels

Kosher salt, to taste

**Optional but delicious:**  
**2 tablespoons pickled ginger**  
**2 tablespoons tobiko**

### Ingredients

8 ounces sushi grade skinless salmon filet  
1 cup sushi rice  
2 ½ tablespoons rice vinegar  
2 ½ tablespoons sugar  
1 each avocado

2 tablespoons black sesame seeds  
1 jalapeno  
½ cup shelled edamame  
½ bunch scallions  
1 each Persian cucumber  
1 sheet Nori

1 each watermelon radish  
Poke sauce:  
7 cloves of garlic  
80g Tamari  
40g Sriracha  
50g Sesame oil

### **2 Hours Before Cooking**

1. Place the sushi rice in the mixing bowl and cover with cold water.
2. Gently move the rice in the bowl with your hands to wash the rice. The water will turn cloudy.
3. Drain the water and repeat this process about 8-10 times or *until the water runs clear*.
4. Transfer the rice into the fine mesh strainer and allow the rice to drain for 1 hour.

### How to Cook

1. Place the rinsed rice in a small sauce pot and cover with 1 ¼ cups of water.
2. Bring the rice to a simmer, cover, and reduce the heat to a very low simmer.
3. Cook the rice for 15 minutes, then remove the rice from the heat and let it sit off the heat for an additional 20 minutes.
4. While the rice is cooking: in a small pot over medium heat, whisk together 2 ½ tablespoons of the rice vinegar, 2 ½ tablespoons sugar, and ½ tablespoon of kosher salt. Bring it up to a boil and immediately remove from heat. This is your sushi rice vinegar. Store in the refrigerator until ready to use.

### Method of Preparation

1. Microplace 7 cloves of garlic. Or just measure with your heart!
2. Make an ice bath. Combine some ice cubes in a bowl and add water to just cover.

3. Combine in a small sauce pot the following ingredients: the 7 cloves of minced garlic, tamari, sriracha, and sesame oil. Whisk and bring this up to a boil. Simmer for a minute or two before you cool down this sauce by placing the sauce into a bowl in the ice bath. This is your poke sauce!
4. Slice the avocado and learn Chef Tucker's infamous anti-avocado-browning trick using a paper towel.
5. Using the mandolin, slice the watermelon radish into very thin slices.
6. Slice the cucumber on a bias in thin slices.
7. Dice the jalapeno.
8. Slice the scallions on a bias.
9. Slice the nori into strips.
10. In a nonstick pan over medium heat, toast the sesame seeds. You'll smell the GBD since you can't see it.
11. Carefully cube the salmon. Follow Chef Tucker's instructions for proper fish butchery. Wipe your knife often to avoid tearing the flesh of the salmon.
12. Toss the fish with poke sauce. Add as much or as little sauce as you like.
13. Transfer the rice into a mixing bowl. Pour the sushi rice vinegar on top of the rice and mix into the warm rice. You may not need to use all of the sushi rice vinegar.
14. Time for poke bowl assembly! Add a bed of rice to the bowl and top with the marinated salmon. Add some extra sauce if you'd like. Then start nicely plating the slices of avocado, cucumber, and radish around the bowl. Then add jalapeno, edamame, and scallions in little piles around the bowl. Top with toasted sesame seeds and nori strips. Add pickled ginger and tobiko if you opted for those. And BOOM... fusion deliciousness!