

Sushi

300g sushi rice
2 tablespoons rice or white wine vinegar
1 teaspoon caster sugar
1 large avocado
Juice ½ lemon
4 sheets nori seaweed
4 large slices smoked salmon
1 bunch chives
Sweet soy sauce, wasabi and pickled ginger to serve



Put the rice in a small pan with 600ml water. Bring to the boil and cook for 10 minutes until the water is absorbed and the rice is tender. Stir through the vinegar and sugar, cover and cool. Skin, stone and slice the avocado. Put in a bowl and squeeze over the lemon juice, turning the avocado to ensure the pieces are covered. Divide the rice between the nori sheets and spread it out evenly, leaving a 1cm border at the top and bottom. Lay the salmon over the rice, followed by the chives and finally position the avocado across the centre.

Fold the bottom edge of the seaweed over the filling and then roll it up firmly. Dampen the top border with a little water to help it seal the roll. Repeat to make 4 rolls. At this stage, the rolls can be wrapped individually in cling film and chilled until ready to serve. Using a serrated knife, cut each roll into 8 rounds. Serve with sweet soy sauce for dipping, wasabi and pickled ginger.

Kimchi Pancake



70g plain flour
1 tablespoon cornflour
½ teaspoon baking powder
Pinch sea salt
1 large free-range egg yolk
1 tablespoon vegetable oil, plus extra for frying
150g kimchi, roughly chopped, plus 1½ tablespoons kimchi juice from the jar
1 large spring onion, trimmed and roughly chopped
Soy sauce for dipping

Whisk together the flour, cornflour, baking powder and sea salt in a jug. Add the egg yolk, oil and 4 tablespoons of cold water and whisk to make a thick batter. Fold the kimchi and spring onion into the batter along with the kimchi juice. Heat a splash of oil in a non-stick frying pan over a medium-high heat. Add the pancake batter, pushing it out with a wooden spatula so it reaches the edges. Cook for a couple of minutes until the bottom of the pancake is golden brown and the top just starts to set, then turn it over and cook for a few more minutes until both sides are browned and crisp. Slide the pancake from the pan and cut into bite-sized strips. Serve with soy sauce.