

Recipe from Eric Hanson, Linda Hayes Inn at Riverbend, Pearisburg, VA
Breakfast Sushi-1 Revolutionary Roll and 1 Colonial Roll

Yield: 1 roll of each cut into 8 pieces. Portion size is 4 pieces of each type

Ingredients (in order of the method):

4 Eggland Best large eggs

Kosher Salt to taste

Non Stick Cooking Spray

Revolutionary Roll:

1 pkg Yamamotoyama Sushiparty Paprika Orange Soy Wrappers

3/4 oz Wild Alaskan Applewood Smoked Sockeye Salmon, cut into thin strips

1 Green Onion, white part removed, cleaned, trimmed and sliced into thin strips lengthwise

1 Orange Bell Pepper, cut into 1/4" strips, lengthwise

1 oz Low Fat Cream Cheese, softened

Colonial Roll:

1 pkg Yamamotoyama Sushiparty Sesame Soy Wrappers

3/4 oz Virginia County Ham, cut into 1/4" square strips

1/2 oz Applewood Smoked Cheddar, cut into 1/4" square strips

1 Red Bell Pepper, cut into 1/4" strips, lengthwise

2 Asparagus stalks, 1/4" -3/8' dia., cleaned and trimmed to 4 1/2' length

Hollandaise Sauce

1 pkg Knorr's Hollandaise Sauce Mix

1/4 C softened butter

1 C 2 % milk

1 T Herbs d'provence

Plating:

2 oz Kecap Manis (Sweet Soy Sauce)

1/4 oz Crystalized Ginger

Method:

Preheat griddle on medium heat. Crack eggs into a bowl, add a pinch of kosher salt, and whisk until blended. Pour 2 oz onto griddle, moving the edges to form a uniform rectangle approximate 5" x 7 1/2". When egg is set, flip and cook another minute. Remove egg to parchment paper and let cool. Repeat for remaining egg mixture. Place softened cream cheese into a piping bag with a small writing tip.

Revolutionary Roll:

Lay one Paprika Soy Wrapper on sushi rolling mat width-wise. Place cooled egg on wrapper edge closest to you. Lay salmon strips down the middle, overlapping. Pipe a strip of cream cheese next to the salmon. Lay green onion strips on top of cream cheese and orange pepper on top of salmon. Roll up like sushi. Carefully slice crosswise into 8 uniform sections. Set aside.

Colonial Roll:

Prepare cold water bath. Bring 1 cup of water to full boil in small sauté pan. Add asparagus and cook for 90 seconds. Remove and place asparagus in cold water bath. Remove to dry.

Lay one Sesame Soy Wrapper on sushi rolling mat width-wise. Place cooled egg on wrapper edge closest to you. Lay ham strips down the

middle, end to end. Lay cheese strips next to ham and top with asparagus stalks, end to end with tips to the outside. Lay red pepper strips on top of cheese. Roll up like sushi. Carefully slice crosswise into 8 uniform sections.

Hollandaise Sauce: (if we were in the professional category, we would make our sauce from scratch, but since we are time deprived innkeepers, Knorr's is a great substitute!)

Mix together Knorr mix, milk and butter. Over medium heat, stirring constantly, bring to simmer until sauce thickens, reduce heat to low and stir in herbs. Taste and add a pinch more herbs if desired. Pour into small dipping bowl.

Plating:

Place Colonial roll on plate with the cut side up. Located dipping bowl next to the cut roll. Place Revolutionary roll wrapper side up and drizzle the top with the Kecap Manis. Add chopsticks and serve.