

Sancerre Rolls

Sommelier's accord



A rosé Sancerre will perfectly accompany these makis prepared with local products.

Serve between 10 and 12°C



INGREDIENTS (for 4 persons)

- 8 slices (about 120g) smoked ham
- 1 Crottin de Chavignol
- 4 lettuce leaves
- 30g lentils
- 1 large potato (about 120g)
- 30ml white wine
- 1 teaspoon cooking oil
- salt and pepper

Ingredients for the makis:

- 550g Japanese rice or sushi rice
- 600ml water (preferably soft water, such as Volvic)
- 50ml red wine
- 4 slices nori (Japanese dried seaweed)

For the sushi vinegar:

- 50ml red wine vinegar
- 1/2 teaspoon salt
- 2 teaspoons sugar

For the wasabi and soya-sauce mayonnaise:

- 1½ tablespoons mayonnaise
- a few drops of soya sauce
- a small amount of wasabi (Japanese horseradish)

PREPARATION

1. Crumble or chop up the Crottin de Chavignol into small enough pieces to roll up with the rice.
2. Prepare the lettuce, wash and dry thoroughly. The leaves should be a large enough size to roll.
Boil the lentils in salted water for about 15 minutes. They should be just firm enough not to break or become mushy. Drain well.
Cut the potatoes into matchstick sizes, lightly rinse with water and drain.
Place a frying pan over medium to high heat, add the oil, and once heated, fry the potatoes for about 1 minute. Add the white wine and cook until the liquid has evaporated, then season with salt and pepper (The potatoes should still be slightly firm and crunchy in the centre).
Combine and mix together the ingredients for the sushi vinegar, making sure the salt and sugar dissolve completely.
3. Place the rice in a sieve, quickly rinse with water then using your hands, wash by mixing the rice in a large circular movement. Do this about 10 times. (This is to remove any dirt from the surface of the rice). Rinse and drain well.
Place the washed rice in a pan with a tight fitting lid, pour in the water and red wine and set aside for 1 hour. After an hour, place the pan, uncovered, over medium heat. Once it starts to boil, cover with the lid, lower the heat to a simmer and cook for a further 15 minutes. Remove the lid to check if all the water has been absorbed, then quickly replace the lid and heat for a further minute. Turn off the heat and leave to rest for 10 minutes.
4. After 10 minutes, remove the lid and fluff the rice by mixing lightly. Add the lentils and pour in the sushi vinegar, continue mixing gently, taking care not to break the grains. Transfer the rice into a shallow bowl and leave to cool.
 - 4-1. Lay the nori (dried seaweed) on a sushi mat. If you don't have a sushi mat, you may lay the nori directly onto a table or counter. Put $\frac{1}{4}$ of the rice on the nori, spreading it out to all four corners while gently pressing down.
 - 4-2. Place a sheet of cling film/plastic wrap slightly larger than the nori onto the layer of rice. Flip everything over so that the nori is facing upwards.
 - 4-3. Lay a leaf of lettuce on the forward half of the nori (the half closer to you), lightly spread some wasabi and soya sauce mayonnaise, layer the ham on top, followed by the Crottin de Chavignol and potatoes.
 - 4-4. Roll, starting from the side closer to you and rolling outwards, similar to when rolling a Swiss roll.
5. Lay the roll seam side down and let it rest for a while. Once set, slice the roll, still covered with the cling film, into individual portions (to slice, dampen a sharp knife with a wet cloth, and slice in back and forth movements like when using a saw. You may also use a breadknife for this). Remove the cling film and serve.

