



# Spicy Dory Sushi

NIBBLEDISH CONTRIBUTOR

## Ingredients

### FOR ROLL:

- Nori
- Sushi Rice Seasoned with Rice Vinegar

### FILLINGS:

- Avocado
- Cucumber
- Philippine Mango (optional)
- Cream Dory Fillet
- Flour
- Cornstarch
- Vegetable oil for frying

### SPICY SAUCE:

- Kewpie
- Sriracha Sauce

## Instructions

Cream Dory is one of those light fish that crumbles in your mouth with each bite. It has a very delicate taste and texture which makes it great for marinating. This recipe is bursting with flavor and is pretty much a complete meal with your carbs, protein, and vitamins. Enjoy!

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1. Thaw your dory and slice into roughly 1.2cm strips. Marinade your fish strips in Sriracha sauce. Set aside. (You can do this in advanced if you want a stronger flavor)
  2. Seed, peel, and slice your avocado, cucumber, and mango (if you have) into 1/2 cm strips. Set aside
  3. Mix in your sriracha sauce and kewpie into a bowl, with a ratio of 3:1 in favor of the sriracha.
  4. Take your dori and lightly dust with flour and cornstarch. Fry in a pan with vegetable oil until golden. Place in paper towels to remove excess oil.
  5. (OPTIONAL) Place your dori in a bowl and gently coat with the spicy sauce (sriracha-kewpie). Set aside.
  6. Place a nori sheet onto your white rolling mat, then place the training frame on top of your nori.
  7. With your nonstick rice paddle, spread a thin layer of sushi rice within the training frame, then take off the frame.
  8. Line up your dory and other fillings on your rice.
  9. Take the end of the mat closest to you and start rolling until you reach the end of your nori.
  10. Take your roll to a cutting board. Place the cutting guide on top and slice 8 even pieces through the slats with a sharp, wet knife.
  11. (OPTIONAL) Take some of your spicy sauce, you can either glaze with a spoon or squirt a bit on top of your sushi.

\*You can also make this recipe in Uramaki or Inside-Out (I/O) style.

1. Follow steps 1 through 4 or 5 above.
2. Take half a sheet of nori and place onto the white mat.
3. With your hands or the nonstick paddle, spread some sushi rice evenly on the nori.
4. Flip over your nori-rice base so the nori is facing you instead of the rice.
5. Lay your fillings onto the nori.
6. Roll your sushi until you reach the end of the nori.
7. Take your uramaki or I/O roll to a cutting board and place the cutting guide on top. Slice into 8 even pieces.
8. Glaze or squirt a bit of the spicy sauce on top of your sushi.

Enjoy, everyone and Happy Rolling!