

WHAT'S ON LORETTA'S SONOMA TABLE:

# CRISPY RICE SQUARES TOPPED WITH SPICY TUNA, AVOCADO & SEA SALT

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**YIELDS APPROXIMATELY 50 SERVINGS.**

**REQUIRES OVERNIGHT CHILLING.**

## INGREDIENTS

### Rice Cakes:

2 cups sushi rice  
3 tablespoons rice vinegar  
2 tablespoons granulated sugar  
1 tablespoon fine ground sea salt  
9 tablespoons avocado oil

### Toppings:

#### SPICY TUNA

7 ounces sushi-grade fresh tuna, cut into small cubes (about 1 cup)  
2 tablespoons thinly sliced scallions  
2 tablespoons masago (orange, salt-cured smelt roe), optional  
2 tablespoons mayonnaise  
5 tablespoons ponzu  
1 teaspoon la-yu (Japanese chile oil)  
flakey sea salt, to taste (I recommend [Maldon Sea Salt Flakes](#))  
1 Serrano chile, seeded and thinly sliced

#### AVOCADO & SEA SALT

1 medium-size ripe avocado  
flakey sea salt, to taste

## **DIRECTIONS**

### **Rice Cakes:**

To prepare, cook sushi rice according to directions and allow to cool. Place rice in a large bowl. Line a rimmed quarter sheet pan (13" x 9") with plastic wrap, leaving 2 inches of overhang on all sides.

Stir together rice vinegar, sugar, and salt in a small bowl until dissolved. Pour over rice, gently folding together. Divide seasoned rice evenly into two rows on lined pan. Moisten hands slightly and gently press rice into an even layer.

Lay another sheet of plastic wrap directly over the rice; press firmly to create a compact, even layer, ½" to ⅝" thick. Fold overhanging plastic wrap over top, gently pressing on top. Chill 8 hours or overnight.

Preheat oven to 475 degrees, with racks placed evenly in the lower half. Remove plastic wrap atop rice, invert rice onto a work surface, and remove remaining layer of plastic wrap. Set bowl of warm water and towel nearby for periodically immersing sticky knife and wiping it clean. Cut rice into approximately 50 (1½" x 1") pieces, ensuring knife is slicing cleanly.

Brush 3 tablespoons avocado oil on top of rice pieces. Brush 2 rimmed baking sheets evenly with remaining avocado oil. Place 25 rice pieces, coated side down, on each oiled baking sheet. Bake in preheated oven until crisp and lightly golden, 14-20 minutes.

### **To Serve:**

Stir together tuna, scallions, masago, mayonnaise, ponzu, la-yu and ½ teaspoon flakey sea salt in a medium bowl. Top half of the rice squares with about 1 teaspoon tuna mixture per square, topping each with 1 serrano slice.

Cut avocado in half lengthwise, remove pit, and slice thinly, horizontally. Top the other half of the rice squares with 2-3 avocado slices over each cake. Sprinkle all pieces with sea salt and serve.

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