

Egg and Nori Rolls

<p>Equipment:</p> <p>Measuring cups and spoons Small bowl Large bowl Large frying pan Chopping board Large knife Fork Egg flip</p>	<p>Ingredients:</p> <p>3 tbsp. soy sauce 1/4 tsp wasabi paste 200 (3/4 cup) water 16 eggs, at room temperature 1/4 tsp of salt 40g (1 tbsp.) butter 8 sheets sushi nori (roasted seaweed) 2 carrots, peeled, cut into thick matchsticks 4 celery sticks, trimmed, cut into thick matchsticks 80g snow pea sprouts, stems trimmed</p>
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What to do:

1. Whisk the soy sauce, wasabi and 60ml (1/4 cup) of the water in a small bowl until well combined. Cover and set aside until serving.
2. Crack the eggs into a large jug and add the remaining water (1/2 cup). Add salt and use a fork to whisk until well combined.
3. Heat 1 tsp of the butter in a 20cm non-stick frying pan over medium-high heat until foaming. Pour a quarter of egg mixture into pan and tilt pan until mixture covers base. As omelette begins to set, lift edge so uncooked egg runs underneath. Cook, uncovered, for 2 minutes or until omelette is set. Slide onto a large plate and cover loosely with a clean tea towel to keep warm. Repeat in 3 more batches with remaining butter and egg mixture.
4. Place the omelettes in a single layer on a clean surface. Top each with 1 nori sheet. Divide carrot, celery and snow pea sprouts among nori sheets, placing down the centre. Roll the omelette up tightly. Trim edges and cut the rolls in half. Arrange on a serving plate and serve with the wasabi mixture.