

Kimbap (Korean Sushi Roll)

Learn to make authentic Korean kimbap with seasoned rice, vegetables, and egg wrapped in seaweed. Easy step-by-step recipe for perfect rice rolls.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 oz spinach
- 2 egg
- 1 carrot
- 4 stick ham
- 2 cup rice
- 2 tbsp roasted sesame oil
- 1 pinch salt

Instructions

1 Prepare the rice

Cook 2 cups short-grain rice according to package directions until tender and all water is absorbed. Transfer hot rice to a large bowl and immediately stir in 1 tablespoon sesame oil and 1 teaspoon salt until evenly distributed.

2 Prepare the spinach

Bring a pot of salted water to boil. Add 4 oz fresh spinach and blanch for 30 seconds until wilted and bright green. Drain in a colander and immediately squeeze out excess water with your hands or a clean kitchen towel.

3 Season the squeezed spinach with 1/2 tablespoon sesame oil and a pinch of salt, mixing thoroughly with your hands. Set aside.

4 Make the egg strips

Beat 2 eggs with a pinch of salt in a small bowl. Heat a non-stick pan over medium-low heat (150°C/300°F)

and add a thin layer of oil.

5 Pour beaten eggs into the pan and tilt to create a thin, even omelet. Cook for 2-3 minutes until the surface is set and no longer wet, then flip and cook 1 minute more until lightly golden.

6 Transfer omelet to a cutting board and cut into 1/4-inch wide strips. Cut 4 sticks pickled radish into thin matchstick pieces about 3 inches long.

7 **Assemble the kimbap**

Place 1 sheet nori seaweed shiny side down on a bamboo rolling mat. Spread 3/4 cup seasoned rice evenly over the seaweed using wet hands, leaving a 1-inch strip uncovered at the top edge.

8 Arrange egg strips, seasoned spinach, and pickled radish pieces in a horizontal line across the rice, positioning them about 1 inch from the bottom edge of the seaweed.

9 Using the bamboo mat as a guide, roll the seaweed tightly from the bottom edge, applying firm, even pressure. Dampen the uncovered seaweed edge with water to seal the roll.

10 **Finish and serve**

Brush the completed roll with remaining 1/2 tablespoon sesame oil. Using a sharp knife, cut the roll into 8 equal pieces, wiping the blade clean between each cut to prevent sticking.

Tips

Use short-grain Korean rice cooked slightly firmer than usual for better rolling texture and structure.

Drain all vegetables thoroughly after blanching to prevent soggy kimbap that falls apart during rolling.

Keep cooked rice at room temperature while assembling - cold rice becomes hard and difficult to roll.

Spread rice in an even layer leaving 1 inch of seaweed uncovered at the top for proper sealing.

Roll tightly using steady pressure with the bamboo mat to create compact, well-shaped rolls.

Brush the completed roll with sesame oil before slicing to prevent sticking and add shine.

Use a sharp, slightly damp knife to cut clean slices without crushing the roll.

Arrange fillings in a line rather than scattered to ensure even distribution in every slice.