

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	15	35	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Kimbap (Korean Sushi Roll)

Ingredients

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

Instructions

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