

Kimbap (Kore Su?i Roll)

Learn to make authentic Korean kimbap rolls with seasoned rice, vegetables, and protein wrapped in crispy seaweed. Easy recipe with step-by-step instructions.

20	15	35	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Kimbap (Kore Su?i Roll)

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

Yap?l???

- Prepare the rice**

Cook 2 cups of short-grain rice according to package directions until tender and grains are separate. Transfer the warm rice to a large bowl and mix with 1 tablespoon sesame oil and 1 pinch of salt until evenly coated and glossy.
- Prepare the vegetables**

Bring a pot of water to boiling. Blanch the spinach for 45 seconds until wilted and bright green. Drain immediately and squeeze out excess water thoroughly with your hands or a clean kitchen towel until mostly dry.
- Season the squeezed spinach with the remaining 1 tablespoon sesame oil and mix until coated. Set aside with the other prepared fillings.
- Cook the egg**

Beat 2 eggs in a bowl until smooth and uniform in color. Heat a non-stick pan over medium heat (160°C/320°F) and pour in the beaten eggs. Cook for 2 minutes until the bottom is set, flip, and cook for 1 minute more until lightly golden. Cool completely and cut into long strips about ¼-inch wide.
- Heat the same pan over medium heat and warm the 4 crab sticks for 1 minute until heated through. Remove and set aside with the other prepared fillings.
- Assemble the kimbap**

Place 1 nori sheet shiny side down on a bamboo rolling mat. Spread about ¾ cup of the seasoned rice evenly over the bottom two-thirds of the sheet, leaving the top third completely empty for sealing.
- Arrange a portion each of the seasoned spinach, egg strips, and crab stick in a horizontal line across the rice about 1 inch from the bottom edge. Keep the fillings compact and in a straight line.

- 8 Using the bamboo mat, roll tightly from the bottom edge toward the empty seaweed edge, applying firm even pressure to keep the roll compact. Moisten the empty seaweed edge with a damp finger to seal the roll completely.
- 9 Brush the completed roll lightly with sesame oil for shine. Using a sharp knife dipped in water, slice the roll into 8 equal pieces about 1-inch thick, cleaning the knife with a damp cloth between each cut.
- 10 Repeat the assembly process with the remaining nori sheets, rice, and fillings to make 4 complete rolls. Serve immediately or store covered at room temperature for up to 2 hours.

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Toast the seaweed sheets lightly over medium heat for 10-15 seconds if they feel chewy or have lost their crispness – this ensures better rolling and texture.

Season the rice while it's still warm for optimal flavor absorption. Cold rice won't absorb the sesame oil and salt properly, resulting in bland kimbap.

Keep your hands slightly damp when handling the rice to prevent sticking, but avoid making the rice too wet as this will make the seaweed soggy.

Squeeze seasoned spinach thoroughly to remove excess moisture – wet vegetables will make the kimbap soggy and difficult to slice cleanly.

Use a sharp knife dipped in water between cuts to achieve clean, professional-looking slices without tearing the seaweed.

Apply steady, even pressure while rolling and keep the bamboo mat taut – loose rolling results in kimbap that falls apart when sliced.

Brush the finished rolls lightly with sesame oil before slicing to enhance flavor and give them an attractive glossy appearance.

Prepare all fillings before starting assembly to ensure smooth, efficient rolling while the rice is still at the ideal temperature.