



Harumaki Recipe

This is a versatile recipe so use any ingredients you prefer! This recipe makes 10 harumaki.

Harumaki Ingredients

- 4 shiitake mushrooms (can use dried mushrooms)
- ¼ pound ground pork (or protein of choice)
- 1.5 oz dried glass/cellophane noodles
- 1 can bamboo shoots
- 1 1-inch knob of ginger
- 1 green onion
- 1 3-inch carrot
- 1 Tbsp roasted sesame oil
- 10 egg roll wrappers
- ¼ cup water or dashi
- 2 Tbsp soy sauce
- 1 tsp salt
- Freshly ground black pepper
- 2 Tbsp potato starch or corn starch
- 2 Tbsp water

Dipping Sauce Ingredients:

- Soy sauce
- Rice vinegar
- Japanese hot mustard

Directions

1. If using dried shiitake mushrooms, soak in ¼ cup water to rehydrate.
2. Cook the dried glass noodles in boiling water for 2-3 minutes. Drain well and cut into 1-inch length pieces.
3. Cut the bamboo, ginger, mushrooms, green onion, and carrots into long strips (about 2-inch pieces).
4. To make the filling, heat sesame oil and ginger over medium high heat in a large frying pan.
5. Add in the meat or protein of choice and stir fry until no longer pink.
6. Add the bamboo shoot and carrot and cook until slightly tender. Add in the green onion and mushrooms and stir fry. Add in the noodles last.
7. Add in the water/dashi, soy sauce, and salt.



8. Combine the 2 tablespoons each of water and cornstarch to make a slurry. Pour the mixture into the filling and mix well.
9. Transfer the filling to a plate to cool.
 - a. Let it cool completely before wrapping, otherwise the wrappers may break.
10. To wrap the harumaki, lay one wrapper with a corner pointed towards you. Place the filling neatly just below the center of the wrapper.
11. Start folding the bottom corner over the filling towards the top and tuck under the filling tightly.
12. Roll the wrapper once to cover the filling and fold the right and left corners of the wrapper in. Then roll towards the remaining corner.
13. Dip your finger in water and swipe along the top corner of the wrapper to seal.
14. Repeat this process for the other wrappers.
15. To deep fry, heat oil to 350 degrees Fahrenheit and fry until light golden brown and crisp, about 5 minutes. Drain excess oil on a paper towel.
16. To bake, preheat the oven to 400 degrees Fahrenheit. Arrange the harumaki on baking sheet lined with parchment paper.
 - a. Brush the rolls with vegetable oil and bake for 10 to 12 minutes, rotating halfway through until they're golden brown and crispy.
17. Make a dipping sauce combining, soy sauce, rice vinegar, and Japanese hot mustard.

Notes:

- Other filling ingredients: bean sprouts, cabbage, onion, shrimp, chicken, etc.

This recipe has been adapted from Just One Cookbook. To view the original recipe, click [here](#).