

Springbok sushi rolls – Rugby World Cup 2015

It is the Rugby World Cup 2015 and what better way to celebrate the games than with family, friends, good food and the amazing spirit of supporting the South Africa national team.

In honour of the games, I thought of combining a recipe from South Africa and from each of the countries we're competing with for the coveted William Webb Ellis trophy. Few may know that my passion is fusion food – combining different styles and tastes into a (hopefully) harmonious marriage of taste and experience.

South Africa is playing against Japan in their opening match of the RWC. So what dishes are these countries famous for?

For Japan it is quite simple. Many people would immediately think of sushi. And if you think of the South African rugby team – The Springboks – one or another meat dish comes to mind. So in honour of the match between Japan and South Africa, I bring you Springbok sushi rolls.

Springbok carpaccio would work extremely well as a substitute to salmon, smoked salmon or even tuna. Similarly, this could work with any other venison meat including ostrich.

For this dish and to make things a bit easier – you'll need smoked springbok carpaccio. You could of course make your own carpaccio and that would be as simple and even tastier. But for ease, we're using smoked carpaccio.

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Serve with wasabi and soy sauce.

You could also roll the sushi rolls in sesame seeds before

slicing, but this is optional.

Update: South Africa lost 32-34 against Japan.

Disclaimer: Smoked Salmon Sushi Rolls Pictured