



*“The best ingredients
will make Sushi taste
great. Make sure to
use only the best
varieties of chili to
make it even better.”*

SUSHI *With chili*

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Every sushi enthusiast is making their own sushis at home today. For some strange reason I didn't want to include chili in sushi. That might have something to do with the fact that sushi is already somewhat powerful because of wasabi used with it. Finally I had the courage to use chili with sushi in a form of chili mayo.



I knew that when chili was mixed with sushi, I didn't want to use any generic (and pretty much; quite dull) varieties. I simply wanted to turn this food of the kings into something even better. With some of the best varieties of chile peppers I knew I would succeed.



First variety I wanted to use was a powdered 'Fidalgo Roxa', which has a very delicious taste with a nice punch of pleasant pungency. I didn't want to have the

unpleasant overly sharp heat of the Cayennes or other generic *Capsicum annuums*. I wanted to add just a little more edge to heat level and more fresh taste with the sweet *C. baccatum* aroma, so the next variety I chose to use was 'Dedo de Moca'. I sliced these pods into tiny pieces and mixed them in the same mayo with the 'Fidalgo Roxa'.



The last "secret ingredient" I decided to use with sushi was 'Rocoto, Red Peruvian'. This

elite variety of all rocotos was smoked in a cold smoker for almost 48 hours by using oak and apple tree briquettes. Butter-mayo with plenty of this smoky magic powder perfects some of the sushi servings!

Overall, these homemade chili sushis were the best ones I have tasted so far.

Try your favorite varieties of chile peppers next time you make sushis at home! To find more great varieties to taste and cook with, check out:

fataliiseeds.net

*Take something good
and make it even better*



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