

# Spam & Egg Gimbap (Kimbap)



Preparation time:	15 mins
Serves:	6 people
User Rating:	★★★★★

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Is it sushi? Or maybe onigiri?

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[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.

Not quite either. This is Gimbap. Created by former SBS Food editor and creative home cook extraordinaire, Camellia Ling Aebischer, this mouthwatering Korean dish looks like sushi but tastes very different. The rice is seasoned with sesame oil instead of vinegar. The veggies and protein are pre-seasoned and cooked separately (versus raw in sushi). The final result is a flavour-filled meal that requires no dipping sauces (but you can add a side of kimchi if you like).



## Ingredients

- 8 eggs, hardboiled
- Sesame oil, for frying
- 1 large carrot, julienned
- 1 x 340g tin spam, cut into batons
- 200g baby spinach
- 2 cloves garlic, sliced
- 4 cups cooked steamed white rice
- 2 tsp sesame oil
- Salt, to taste
- 4 nori sheets
- 200g Pickled daikon radish (danmuji)
- Toasted sesame seeds, to garnish

## Method

1. Place a small pot of water on to boil. Once boiling, lower in your eggs using a spoon then set a timer for 10 minutes. After 10 minutes remove the eggs and place them in a bowl of ice water to cool immediately. Set aside to chill while you prep the remaining ingredients.
2. Place a medium fry pan over medium-high heat. Add about 1 tsp of sesame oil, the carrots, and a pinch of salt. Stir fry for 2-3 minutes until the carrots begin to wilt. Set aside. Repeat the frying process with the spam.
3. Finally, repeat again with the spinach, this time adding the garlic and frying for about 30 seconds before wilting the spinach.
4. To assemble, place the steamed rice in a large bowl and add 2 Tbsp of sesame oil and a pinch of salt. Stir well to ensure all the rice is coated evenly.
5. Peel and boil the eggs, then cut in half and set aside.
6. On a clean work surface, place one sheet of nori, rough side up. Add a thin layer of rice leaving a 2cm gap on the far edge of the nori sheet. In the middle of the sheet, place a small horizontal row of spam, carrot, spinach, pickles (if using) and four slices of egg.
7. Roll the nori up into a log and seal the end by squashing a few grains of rice onto the nori, or brushing with water.
8. Brush the outside of the roll with a little sesame oil for a glossy finish, then slice and serve. Garnish with toasted sesame seeds and serve with a side of kimchi.