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# Fried Poke Rice Rolls

## Description

A great, fun way to use up any leftover poke (a signature dish of Hawaii consisting of seasoned cubed fish).

Total time: 30 min Yield: 4 Servings

## Ingredients

vegetable oil for deep frying  
1/4 cup cornstarch  
1/4 cup mochiko rice flour  
2 Tbsp furikake seasoning  
2 cup Mountain Apple Brand Ahi Poke (of your choice)  
8 pieces round rice paper sheets  
8 large green lettuce leaves  
1/4 cucumber (julienned, cut into strips)  
1/4 cup mayonnaise  
1 Tbsp Sriracha hot sauce  
1 tsp sesame oil  
1 Tbsp masago or tobiko fish eggs (optional)

Prep Time: 30 min Total Time: 30 min

## Instructions

Preheat an inch of oil in sauté pan or pot on med-high heat until 350F°. In small bowl, combine cornstarch, mochiko, furikake and mix well. Toss poke in mixture until well coated. Shake excess dredge from poke, fry in small batches at 350F°, for 1 minute. Drain fried poke on paper towels. Repeat with remaining poke, making sure oil temperature returns to 350F°. Soak rice paper one at a time in shallow pan of warm water for 30 sec. Remove rice paper from water, lay flat on cutting board covered with a damp napkin. Lay a lettuce leaf & a cucumber strip in middle of paper. Combine mayo, Sriracha and sesame oil in small bowl for the spicy mayo. Spoon ¼ cup fried poke in middle of lettuce, top with half tablespoon spicy mayo. Carefully bring bottom edge of rice paper over filling. Fold sides like an egg roll, continue to roll until rice roll is formed. Repeat assembly until all ingredients are used. Top with masago or tobiko fish eggs (if desired) and serve immediately.

## Recipe brought to you by:

Chef Lee Anne Wong

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**Source:**

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