



ASSORTED SUSHI



Sushi Rice

- 400g sushi rice
- 560ml water
- 1tsp salt

Cook in rice cooker for 20 minutes, then add

- 175ml mirin
- 40ml white wine vinegar

Stir, cover and stand for 15 minutes

To roll sushi

- Nori (seaweed) sheets
- Prepared wasabi paste (tube)

Method:- This recipe will make 5 sushi rolls.

- Layout one sheet of seaweed
- Divide rice into 5
- Spread 1 portion of rice onto bottom third of seaweed sheet
- Place salmon, chicken or vegetable mix on top of rice
- Squeeze on 1cm of wasabi paste and spread over seaweed
- Roll up nori roll
- Wet last 2cm of seaweed sheet with water to seal