



SUSHI

Sushi rolls

Sushi is a Japanese dish of prepared vinegared rice, usually with some sugar and salt, accompanying a variety of ingredients such as seafood, vegetables, and occasionally tropical fruits.

Ready in: 60 minutes

Servings: 2

Ingredients

200 grams sushi rice
2 sheet nori seaweed
4 tbsp. sushi vinegar
soy sauce
wasabi
pickled ginger
salmon
avocado
cucumber

1. Boil the sushi rice according to the instructions on the package and let it cool completely. Mix it with the sushi rice vinegar.
2. Place a sheet of nori on a wooden sushi rolling mat and cover two thirds of one side of your nori seaweed with your sushi rice, approximately 1 cm high. Try wrapping your sushi rolling mat with cling film before you start rolling, as this will not only make the mat easier to clean after using, but also helps the sticky rice from getting stuck on the mat.
3. Cut and add your filling, the cucumber, avocado and salmon, in a line on top of the rice in the center. You could also choose any other combination of ingredients that compliment each other well.
4. Using the wooden rolling mat, start rolling up the ingredients away from you, while keeping the roll tight. The moisture from the rice will help it stick together. It is a good idea to have a bowl of water next to you when you are making sushi rolls, because the rice doesn't stick to your fingers when they are wet.
5. Cut your roll into 6-8 pieces. It is also a good idea to keep the knife wet when you cut it to guarantee that you get a clean cut.
6. Serve the sushi rolls with some soy sauce, wasabi and pickled ginger.

Enjoy!