

## *Maki-zushi*

### **Ingredients for 4**

Sushi rice

<For rice>

Uncooked rice 360 ml

Water 400 ml

<For sushi vinegar>

Vinegar 90ml

Sugar 30g

Salt 1 teaspoon

Ingredients for inside of the sushi roll

Cucumber cut into 4 in lengthwise

Egg omelets cut into strips

Avocado deseeded, cut into strips

Shrimp boiled, shelled and straightened

Wasabi

Soy sauce

### **Directions**

<How to cook sushi rice>

1 Cook sushi rice and steamed for 15 min and set aside.

\*refer to the attached recipe of cooked rice.

2 Mix all the ingredients for sushi vinegar in a small pot and bring it to a boil.  
Warm up until sugar dissolve completely.

3 Scatter 4 Table spoons of sushi vinegar over rice and mix gently with flat spatula until completely combined. Adjust the taste with the sushi vinegar.

Make sushi rice 1.5 hours prior so that the acidity of vinegar become milder.

## **Cooked Rice**

### **Ingredients**

Rice	360ml	Sushi rice
Water	400ml	

### **<Directions for Cooking Rice>**

- 1 Rinse rice with water until rinsed water become translucent and drain well.
- 2 Soak rice in water in a pot at least 30 min.
- 3 Bring the rice in water to a boil in high heat with lid. Reduce the heat in low right after rolling boil. Cook rice in low heat for 10 min. Turn off the heat and steam for 10 min. Keep lid over the pot until finish steaming.

### **< Directions for Maki Sushi >**

- 1 Take 1/2 sheet of nori seaweed and place it on the rolling bamboo mat. Spread a thin layer of cooked rice evenly over the nori, leaving 1/2-inch of nori on each side free from rice as you will need this to seal the roll. Dab a little wasabi in a line across the rice in center to 2/3 front of the nori sheet, be careful not to use too much as it is very spicy.
- 2 Place the ingredients on the wasabi, but not too many or it won't roll well.
- 3 Roll it carefully and evenly away from you, pressing it firmly. Remove the rolling mat, trim any ingredients that are protruding from the end of the roll and cut into about 1- inch pieces.