



Miele

Temari sushi

By Miele

1 hour

Preparation time

17 minutes

Cooking time

12 pieces

Serves

INGREDIENTS

Sushi rice

400 g sushi rice
600 ml water
1 tsp salt flakes
4 tsp caster sugar
60 ml rice wine vinegar

Tuna salad

Furikake (Japanese rice seasoning)
185 g tin tuna, drained
1-2 tbsp Kewpie mayonnaise
Salt flakes to taste

Salmon sashimi and wasabi

Sashimi grade salmon
Wasabi

Cucumber and pickled ginger

Cucumber
Pickled ginger

METHOD

Sushi rice

1. Place the rice into a fine sieve and wash under running water until the water runs clear. Allow to drain well.
2. Place the rice into an unperforated steam container and add the water.
3. Steam at 100°C for 17 minutes.
4. Combine, salt, sugar and rice wine vinegar, mix to dissolve. Stir through the rice after it has been removed from the steam oven.

Tuna salad temari sushi

1. Place a sheet of cling wrap on a flat surface. Sprinkle over a generous amount of furikake.
2. Add 2 tbsp cooked sushi rice to the middle of the cling wrap, press down slightly.
3. Add some tuna salad to centre of the rice and top with another 1 tbsp of sushi rice.
4. Bring the corners of the plastic together, seal and twist to make a ball. Not too tight. Let to set in the fridge for 1 hour.

Salmon sashimi and wasabi

1. Place a sheet of cling wrap on a flat surface. Place 3 thin slices of salmon in the middle of the cling wrap, add a small dab of wasabi to the salmon, top with 3 tbsp cooked sushi rice.
2. Bring the corners together, seal and twist to make a ball. Not too tight. Let set in the fridge for 1 hour.

Cucumber and pickled ginger

1. Place a sheet of cling wrap on a flat surface. Place 3 very thin slices of cucumber in the middle of the cling wrap, top with 2 tbsp of cooked sushi rice, press down slightly.
2. Add a small amount of pickled ginger to centre of the rice, and then top with another 1 tbsp of sushi rice.
3. Bring the corners together, seal and twist to make a ball. Not too tight. Let set in the fridge for 1 hour.

To serve

1. Remove from the fridge, unravel and serve with soy sauce, Kewpie mayonnaise, pickled ginger and wasabi.

Hints and tips

- Wetting your hands and fingers a little will make handling the cooked sushi rice easier.
- Have fun with many different toppings and fillings. Finely sliced omelette, cooked prawns, salmon roe and avocado to name a few.
- This is a great recipe to make with children and packed in school lunchboxes.