



PERFECT SUSHI STARTS WITH PERFECT RICE

Prep Time

5 mins

Cook Time

10 mins

Total Time

2 hrs

Ingredients

3 cups of sushi rice (short grain), the best sushi rice originates from Niigata!

2 table spoons sugar

4 table spoons (hon) mirin

½ tea spoon salt

1 kombu (dried kelp) (2" x 2")

2 table spoon of sake (optional)

Instructions

1. Soak the rice in cold fresh water for about 15 - 30 mins.
2. Make sure the rice is washed and rinsed for a few times until no more starch comes out from the water.
3. put the washed rice in a strainer and let it sit for another 15 mins.
4. fill rice, sake and water into the rice cooker or pot, decorate with the konbu.
5. steam the rice
6. in the mean time, prepare the seasoning from sugar, mirin and salt, mix until the salt is dissolved.
7. when rice is done , transfer it carefully to a wooden sushi tub called a *hangiri*
8. pour the seasoning evenly over the hot rice and mix the rice very gently.
9. at times use a fan to cool down the rice and carefully turn the rice over with a spade. If the rice gets about body temperature it is most tasty and ready to use.