

Sushi

makes at least 60 pieces

Ingredients

10 cups (2kg) Sushi Rice (measurement is for dry rice)

300ml Rice Vinegar (Carol said she might be able to bring this)

20 Nori sheet (seaweed)

200g Castor Sugar

5 tsp Salt

Ingredients for inside sushi roll

Method

1. Wash rice three times till water is clear

Cook rice as per packet directions

Stand covered for 10mins

2. Mix vinegar, sugar, salt. Microwave for 30sec. Mix to dissolve sugar.

Cool to room temp.

3. Cut and fold $\frac{1}{4}$ of the vinegar mix at a time into rice- gently so grains aren't squashed.

Fan rice for 5-6min till rice is shiny.

4. Place nori on sushi mat and spread $\frac{3}{4}$ cup rice

5. Put sliced ingredients in the centre and wet the end of the nori

6. Roll up with sushi mat, sealing end of roll. Sit with sealed side underneath.

** means optional ingredient*

? means unsure of exact quantity

Ingredients for inside of 10 sushi rolls

I think this would be the right amount to make 60-80 pieces. However I'm not certain so use your judgement as well.

TUNA (enough for 5 sushi rolls)

Tuna

Spring Onion or Chives

1 Advocado (not too soft) / Cucumber

VEGETARIAN (enough for 5 sushi rolls)Marinated / Preserved Daikon Radish ?

3 Lebanese Cucumbers.

3 Carrots

Corriander

Notes

*I'll try to get Daikon Radish on Tuesday and let you know if I get some.

*Qty- I don't know if there are different sizes of seaweed but my info suggests that each roll makes 6-8 pieces. I think doing 10 rolls will be enough, as there will be people who won't eat sushi, kids etc.

*Carol said she could bring rice ingredients- you might want to ring her to organise what she will bring?

*I think David or Hannah have sushi mats- ill ask Carol.

*We need to get an extra packet of nori so that when they muck the first few up we have enough.

*I might need a bit of honey, tamari/ soy and fresh ginger to make dipping sauces. I'll bring any other ingredients I need.

** means optional ingredient*

? means unsure of exact quantity