



**Miele**

# Temari sushi

By Miele

**1 hour**

Preparation time

**17 minutes**

Cooking time

**Makes 12**

Serves

## INGREDIENTS

### Sushi rice

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

### Tuna salad

Furikake (Japanese rice seasoning)  
185g 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 refrigerator 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 refrigerator 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 refrigerator for 1 hour.

### **To serve**

1. Remove from the refrigerator, 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.