

Temari Sushi – Sushi balls



Ingredients for 6 sushi balls

Japanese Rice (white or brown) (2 Rice Cooker Cup)	180 g
Water	180 ml
Sushi Rice Seasoning Powder (or Sushi Vinegar)	1 tbsp.
Konbu/Dried kelp (optional)	1”

Toppings:

- ① Boiled Shrimp
Kaiware Daikon (Radish Sprouts)
- ② Sliced Cucumber
Boiled Shrimp
Pickled Ginger
Pickled Handama (Okinawan Spinach)
- ③ Prosciutto
Sliced Cucumber
Sliced cheese
Carrot
- ④ Egg (Thin layered egg stripes)
Seaweed stripes
Carrot
- ⑤ Smoked Salmon
Cream Cheese
Dill
- ⑥ Sliced Cucumber
Sliced Cheese
Carrot
Egg (Thin layered egg stripes)



How to make sushi rice

Instructions

1. Put the rice in a large bowl. Rinse the rice and discard the water immediately. Rice absorbs water very quickly when you start washing it, so don't let the rice absorb the unclear water. Repeat this process 1-2 times.
2. Now use your fingers to gently wash the rice by moving in a circular motion.
3. Rinse and discard the water. Repeat this process 3-4 times.
4. Transfer the rice into a strainer and drain completely.
5. Put the rice in the rice cooker bowl and add the same amount of water.
6. Let the rice soak in the water for 30 minutes. (*About 1 hour for winter)
7. Place the konbu (kelp) on top of the rice and start cooking (optional).
8. Once the rice is cooked, transfer it to a large bowl or a baking pan and spread the rice to make it cool faster. Pour the sushi rice seasoning powder on top while the rice is still warm.
9. Slice the rice with the rice spoon quickly to separate the rice grains and use a fan to cool it down.



How to make “Temari Sushi”

1. Divide the sushi rice into six pieces, about 30g each.
2. Cut a square piece of plastic wrap, enough to cover the rice. With the plastic wrap, place a piece of sushi rice in the center and shape into a rice ball with the plastic wrap. Repeat the process six times.
3. Cut a new square piece of plastic wrap. Place the topping of your choice in the center of the plastic wrap and then place one rice ball.
4. Wrap it tight and make a ball shape.

- ① Boiled Shrimp + Sushi Rice
Topping: Kaiware Daikon



- ② Round Sliced Cucumber + Sushi Rice
Toppings: Flower Shaped Sliced Cheese + Carrots + Egg



- ③ Prosciutto + Sushi Rice
Toppings: Cucumber + Flower Shaped Sliced Cheese + Carrot



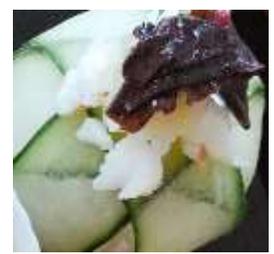
- ④ Egg + Sushi Rice
Toppings: Seaweed + Carrot



- ⑤ Smoked Salmon + Sushi Rice
Toppings: Cream Cheese + Dill



- ⑥ Cucumber + Sushi Rice
Toppings: Shrimp + Pickled Ginger + Pickled Handama



How to make pickled radish & carrot



Ingredients

Daikon (Japanese Radish)	50g
Carrot	50g
Sushi Vinegar	2 tbsp.
*Yukari (Red Perilla) (Optional)	½ tsp

1. Cut a daikon and a carrot into about ¼ inch thick round slices and then press the flower shaped cookie cutters into the slices to make flower-shaped vegetables.
2. Put them in a small container and add 2 tbsp. of sushi vinegar and ½ tsp of yukari. Leave overnight.



Sushi Vinegar



Yukari

How to Make Pickled Handama, Okinawan Spinach



Ingredients:

Handama (Okinawan Spinach)	50g
Sushi Vinegar	105g
Salt	1 tsp

1. Boil water in a medium pot and add 1 tsp of salt.
2. While waiting for the water to boil, remove the stems from the handama.
3. Once the water boils, put the handama in for 30 seconds and take it out.
4. Rinse thoroughly with water and once it is cooled, squeeze the water out.
5. Cut the handama into ½ inch lengths and squeeze the water out again.
6. Put it in a container and add sushi vinegar. Leave it overnight.
*The liquid (sushi vinegar) will change to pink so you can use it to make pink-colored sushi rice.



Handama