



Japanese Food

Temaki Recipe

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Sushi History



- It is about 200 years old.
- It emerged with the emergence of Buddhism.
- Rice initially discarded.
- Acids from fermentation of rice replaced by vinegar and soy.





Temakis

Fish cones wrapped in rice.



Niguiris

Slice of salmon on top of
a block of rice.



Hosomakis

Seaweed that surrounds rice that involves fish and optionally some fruit.



Uramakis

Rice that surrounds seaweed that involves fish and optionally some fruit.



Sashimi

Raw fish.



Gunkan

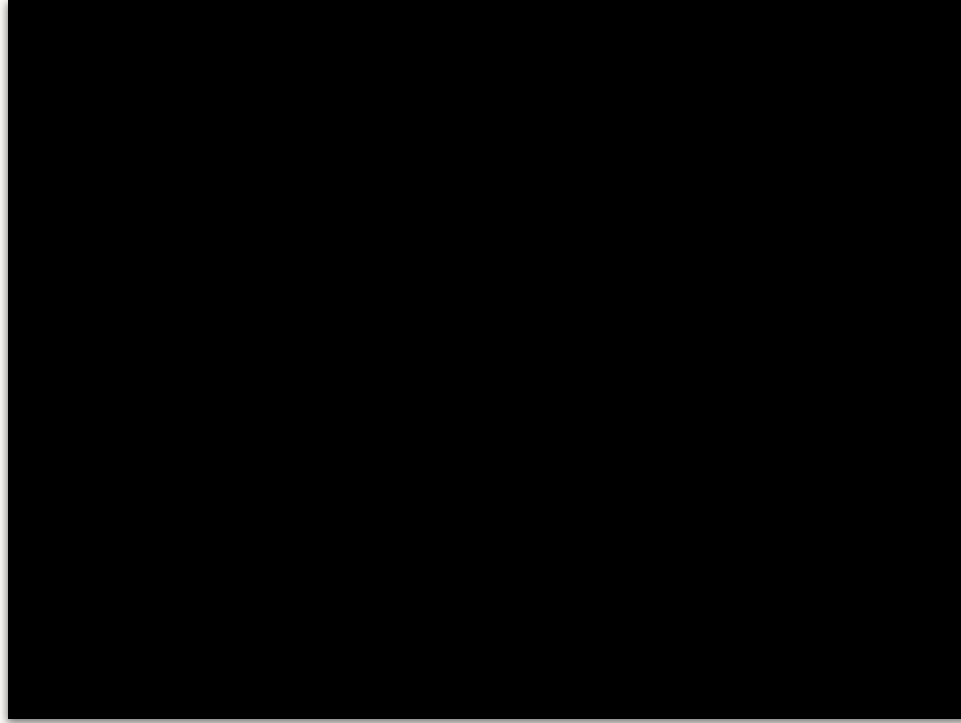
Rice wrapped in fish.



Sushi Rice Ingredients

- Sugar
- Sushi Rice
- Sushi Seaweed
- Rice Vinegar
- Soy Sauce

Sushi Rice Recipe



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*Let's get
your hands
dirty!*