

Hot Sushi Muffins

Ingredients (makes 8 muffins):



- 1/2 cup sushi rice (100 g)
- 1/2 cup water (100 ml)
- 2 tsp rice vinegar
- 1 tsp sugar
- 1/2 tsp salt
- 7 oz salmon (200 g)
- 2 sheets nori
- Mayonnaise (to taste)
- 2 tbsp soy sauce
- Hot sauce (to taste)

Instructions:

1. Cook the rice: Rinse rice until the water runs clear. Add 100 ml water, bring to a boil, then lower heat and cover. Once the water is absorbed, remove from heat, cover with a towel and lid, and let sit for 15 minutes.
2. Make sushi seasoning: Mix rice vinegar, sugar, and salt until dissolved.
3. Season the rice: Pour the vinegar mixture over the rice, gently fold, and let cool completely.
4. Prep the salmon: Cut salmon into small cubes. Mix with soy sauce, hot sauce, and mayonnaise.
5. Prep the nori: Cut each nori sheet into 4 squares (8 total).
6. Assemble: Wet your hands, place rice on each nori square, then press into a muffin tin. Add salmon mixture on top.
7. Bake: Place in oven at 350°F (180°C) for 15 minutes.

💡 That's it – crispy outside, soft and savory inside. So tasty!

Tips:

- You can swap salmon for tuna or shrimp .
- Add avocado  or cream cheese for extra flavor.