

# *Sushi*

## Ingredient

### **\*Requirement: Sushi rolling mat**

For the Sushi Rice:

- 100g Japanese rice
- 2 cups cold water
- 4 Tbsp Rice vinegar
- 2 Tbsp sugar
- 1 Tsp salt
- 1 sheet Nori (seaweed sheets)

For the Fillings:

- Tuna
- Salmon
- Cucumber
- Crab Stick
- Chicken Floss
- Prawns

(Anything you want)

## Instruction

1. Prepare Japanese rice
  - a. Wash the rice until the water is clear
  - b. Soak rice in clean water for 30 minutes
  - c. Add water more than the rice
  - d. Cook rice
  - e. When done, mix with rice vinegar
2. Prepare your sushi rolling mat
3. Place a sheet of nori seaweed on the mat
4. Place sushi rice about two thirds on top of the nori seaweed
5. Add your fillings in a line on top of the rice in the center
6. Roll your sushi
7. Ready to serve