

Nigiri Sushi



INGREDIENTS

- 1 ½ cup (320 g) Sushi rice
- 1 ½ cup (430 ml) Water
- 3 tbsp Sushi vinegar (or mix 2 tablespoon rice vinegar, 1 tablespoon sugar and 1 teaspoon salt)
- Butterfly shrimp (shrimp Ebi) for topping
- 1 tsp Wasabi-
- Pickled ginger- as needed
- Soy sauce for sushi, as needed

60 min

Nigiri Sushi

INSTRUCTIONS

- Wash and rinse the sushi rice until the water runs clear. Leave in a strainer until drained. Cook the rice according to the package instructions. Once it is cooked, remove from the heat, and allow to cool down for 10 minutes.
- When it is still warm, add in the sushi vinegar and mix well to combine.
- Prepare the shrimp ebi or any other toppings you wish to use in nigiri.
- Dip your hands in water to prevent rice from sticking. Take about 3 tablespoons of cooked rice in your hand, squeeze and shape it into an oval. Flatten the bottom.
- Spread a small amount of wasabi on each sushi and top with a shrimp ebi.
- Serve with soy sauce and pickled ginger. Enjoy!

