

Sushi rice |

Recipe for 4 portions



Description

The perfect rice to make your own sushi!

Note

The variety of rice used will be very important for this recipe.

Ingredients

Riz

- 800 Ml Sushi rice
- 1200 Ml Water
- 240 Ml Season rice vinegar
- 120 Gr Sugar
- 7 Gr Salt

Preparation

- Preparation time **45 mins**
- Resting time **15 mins**

Rice

Wash the rice 3 times in a row by covering it with cold water to the height, then gently stirring it for 10 seconds. Then drain the rice.

Cooking methods:

1- For pot cooking, boil the water before adding the rice, lower the heat and cover before cooking for 20 minutes. Turn off the heat and let rest for 5 minutes covered.

2- To cook in a rice cooker, pour the water and rice into the cooker and let it cook for about 40 minutes.

Seasoning

Whisk together the rice vinegar, sugar and salt.

When the rice is cooked, add the vinegar mixture and mix very gently.

Let the rice rest for 15 minutes before using.

Bon appétit!