

JAPANESE SNACKS



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SERVES 4

Preparation Time: 15 min

Cook Time: 15 min

INGREDIENTS

8 nori sheets (sushi nori) • 1 pack sushi rice (500g) • Wasabi paste • 2 tablespoons Japanese soy sauce • 4 tablespoons rice vinegar • 4 tablespoons sugar • 250g crabsticks • 1 cucumber • 8 mini asparagus • 8 mini sweet corns • Cottage cheese

METHOD

Cook sushi rice according to instructions on the pack • Heat the sugar, soy sauce and vinegar until the sugar has melted • Add the rice • Heat the nori sheets over a gas flame - just a little until the sheets start to curl • Make cone shapes with the sheets and stuff them with the rice, strips of cucumber, crabsticks, sweet corn and the asparagus • Mix a bit of the wasabi with cottage cheese and taste - wasabi is very spicy! • Serve with some soy sauce, the wasabi mixture, some miso-soup (canned with tofu) – optional – and some Japanese rice crackers