

HOSSOMAKI



Photos: Nuno Campos
Recipe: Sushi Yama - Apolónia Supermercado

INGREDIENTS FOR THE RICE SAUCE

1l vinegar
700g sugar
50g salt
2 teaspoons Hoondaxi
50ml saki

RICE INGREDIENTS

1kg Japanese Rice
1.1l water

SUSHI INGREDIENTS

Nory seaweed
Japanese Rice
Fish

SUSHI UTENSILS

Rolling mat
Clingfilm
Knife

METHOD FOR RICE SAUCE

Mix all the ingredients in saucepan and heat for ten minutes • Leave to cool.

METHOD FOR SUSHI RICE

Clean the rice five times in water until clean • Allow the rice to drain for two minutes • Place the rice and the water in a rice cooker and leave to cook for about 35 minutes • Remove the rice from the heat and add 500ml of the ready made sauce, to coat the rice • Mix until the rice has cooled down.

HOW TO PREPARE THE SUSHI:

Cover the mat with Clingfilm and place on a table top • Roll out the nory seaweed over the mat • Take more or less a handful of rice (when handling rice, hold your hands under cold water to cool them down and prevent the rice sticking) and use your damp finger tips to spread the rice until it covers the seaweed • Place the fish in the centre of the rice • Using the mat, firmly roll the seaweed, making sure it doesn't come unstuck • Wet the point of the knife and cut the sushi roll into eight equal pieces.