KIKKOMAN

Sushi Rice Recipe

Total time **50 mins** **20 mins** preparation time **10 mins** resting time **20 mins** cooking time

INGREDIENTS

2 portion(s)

150 g	short grain rice
210 ml	water
For the rice marinade:	
3 tbsp	Kikkoman Seasoning for Sushi Rice (300ml)

PREPARATION

Step 1

One piece of sushi (Nigiri) contains around 20 g cooked rice plus topping. Two people generally eat approximately 18 pieces of sushi as a main course. That corresponds to around 350 g cooked rice.

Step 2

Put 150 g uncooked rice into a pan, cover it with cold water and then swish and stir with your hand to wash it thoroughly. Repeat until the water is almost clear, then drain.

Step 3

To cook the rice add the correct quantity of water . Leave the rice to stand in the cold water for 20 minutes so that it can to swell and the grains don't split during the cooking process.

Step 4

Now cook the rice briefly until steam appears on the pan lid, then turn down the heat to low and continue cooking for another approx. 20 minutes until all the liquid is absorbed. Open the lid only when absolutely necessary during the cooking process. Finally, remove the pan from the stove and leave to stand for a further 10 minutes with the lid on.

Step 5

For the rice marinade - If you're making 350 g rice (150 g rice and 210 ml water) simply mix 3 tablespoons of Kikkoman Seasoned vinegar for

sushi rice into the rice. Alternatively, mix together 2 tablespoons of rice vinegar , 20 g sugar and 5 g salt, heat up until the sugar and salt have dissolved, leave to cool and then mix into the freshly cooked rice while it is still hot. Now your delicious sushi rice is ready for you to use!