

Kitchen Garden at Collingwood College 2018

Name of Recipe: Sushi Rice balls

Sushi rice will take approximately 15 minutes to cook, 10 minutes to cool to handle. Put it on asap, then set tables, then come back to prepare accompaniments.

<u>What to collect</u>	<u>What to do</u>
1 pkt Sushi rice Sushi vinegar/mirin Nori seaweed <u>Rice cooker or large pot w lid</u> Wooden spoon Large bowl	Wash the sushi rice 3 times in a sieve with cold water until the water runs clear. Put into rice cooker, just cover with cold water. Turn it on. If using a pot-1 cup rice to every 1 cup water Transfer the rice to a bowl then sprinkle with the Japanese vinegar/mirin [see DES] Set aside to cool & fan.
2 x Thinly sliced spring onion Snip chives Finely snipped nori 1/3 cup dry Toasted sesame seeds Edible flowers	Finely slice spring onion, Wash, dry chives & snip
sauce Pickled Ginger Boards or platters	1 x tblsp soy, 2 x tblsp sweet chilli, 1 x tblsp citrus juice=mixed together

How to put dish together

- See Desley on how to do the sushi rice.
 - While rice is cooking go onto the prep, set up the sauce and ginger in little bowls. Use small lovely glass platters to put the sushi on.
 - Please get Desley over when your group is ready to ROLL.... I will then give a demo.
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