

Ingredients needed for: ____/____/____ Name: _____

MOSAIC SUSHI

Ingredients

RICE

250g of sushi rice
300ml of water

SUSHI VINEGAR

30ml of rice vinegar
8g of salt
18g of sugar

FILLINGS/ASSEMBLY

1 pack Nori seaweed sheets
Assorted vegetables and/or fish, such as
cucumber, peppers, firm avocado, crab
sticks, salmon, etc.
Food dye (optional)

Equipment

Mixing bowl
Sieve
Jar
Chopping board and mat
Knife
Sushi rolling mat
Saucepan and lid
Wooden spoon
Small bowl for water

Method

1. Wash the sushi rice thoroughly in a bowl and then pour through a sieve. The water should be clear.
2. Place the rice and the 300ml water into a saucepan, put on the lid, and bring to the boil.
3. Once boiling, turn down the heat to the lowest setting, and simmer for 15-20 minutes. Test a piece to see if it is soft.
4. Meanwhile, make the sushi vinegar: mix the vinegar, sugar and salt in a jar and shake until all the grains are dissolved.
5. Place the cooked rice into a large mixing bowl and spread out. Add the vinegar and mix in with a wooden spoon. (add the food dye now too, if desired). Leave to cool.
6. Prepare the fillings by cutting them into long strips, depending upon your chosen design.
7. Once the rice has cooled, lay out a nori sheet onto the sushi rolling mat – ensure it is shiny side down.
8. Cover the nori in a thin layer of the rice – wet your hands/fingers before touching the rice so ensure it doesn't stick to your hands. Ensure that the covering is even.
9. **To make a basic mosaic** – cover the rice layer with a second nori sheet, then cut the the sushi crosswise into 4 even strips. Set aside.
10. Place another sheet of nori on a sushi rolling mat. Place a quartered strip of cucumber on the bottom edge of the nori and another cucumber strip an inch above it. Place 2 of the sushi rice/nori strips on top of the cucumber.
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12. Add the fish/vegetables according to the pattern you have chosen, also adding the rice/nori sheets.
13. Roll up, to encase the fillings and rice in the outer nori sheet, ensuring it is as square as possible.
14. Cling film to 'set' the shape, if time, or slice into squares.