

# Sheet A. Recipe of Sushi Rice



## <Ingredients>

(A)rice

-180ml short-grain sushi rice

-180ml water

(B)sushi vinegar

-6g salt

-24g Golden caster sugar

-40ml white wine vinegar

## <Method>

1. Wash the sushi rice thoroughly in cold water and drain well. Place the drained sushi rice into a heavy-based pan and pour over the water. Bring to the boil, then cover the pan with a lid and reduce the heat to a simmer. Simmer the rice for minimum 10 minutes or until nearly all the water has been absorbed, then remove the pan from the heat and set aside, covered.

2. During cooking the sushi rice, make (B)sushi vinegar, for seasoning the sushi rice. Place ingredients (B) all into a pan and heat them over a medium heat. After about 2minutes, when the sugar has melted, remove from the heat and allow to cool. (You can make the sushi vinegar ahead and keep it in the fridge for up to 2 weeks.)

3. When the sushi vinegar has completed, transfer the rice to a bowl. Drizzle over the sushi vinegar, then mix well until all combined.

