

Niall's Smoked Salmon Sushi (Maki Rolls)

190g Sushi Rice

175ml Cold Water

Sushi seasoning

25ml Rice Wine Vinegar

15g Sugar

4g Salt

Fillings

150g Finest Scottish Smoked Salmon cut into strips

1 Cucumber cut lengthways into long strips

1 tsp Wasabi Paste

10g Pickled Ginger cut into strips

8 Sheets of Nori Seaweed

Soy Sauce for dipping

1. Wash the rice thoroughly until the water runs clear.
2. Place the rice and water into a heavy pan, bring to the boil.
3. Place a tight-fitting lid on and turn the heat down to low and cook for 20 minutes
4. In the meantime, bring the sugar, salt and vinegar to a simmer and set aside.
5. Once the rice is cooked, gently fork the sushi seasoning through the rice and leave to fully cool.
6. Place one piece of nori seaweed onto a sushi rolling mat and spread the seasoned rice over it evenly. Keep your hands wet so the rice doesn't stick to them.
7. Place a strip of smoked salmon and cucumber on top of the rice, followed by a little ginger and wasabi paste.
8. Roll the sushi using the mat as tight as you can.
9. Repeat 7 times.
10. Cut the sushi rolls into 8 even pieces.
11. Serve with a soy sauce dip.
12. These maki rolls can be stored in the fridge for 24 hours.