



Sushi Balls (Temarizushi) – Halloween Style

SERVES: 16 Sushi Balls

INGREDIENTS:

- 2 cups uncooked sushi rice
- ½ cup rice vinegar
- 1 ½ tbsp. sugar
- 1 tsp salt
- 1 egg fried flat
- ¼ small cucumber thinly sliced
- Nori Sheet

METHOD:

1. Cook the sushi rice as per your rice cooker instructions or in a pot
2. While the rice is cooking, in a small pot, heat the rice vinegar, sugar and salt together to make the sushi vinegar on medium heat until the sugar dissolves. Set aside
3. Prepare the Jack-O-Lantern face by cutting up the nori sheets and using 6.5cm diameter cookie cutter, cut out 2 round nori sheets for cat faces
4. Crack the egg and fry it flat in a frying pan. When it is cooled down, cut out 2 rounds using the 6.5cm diameter cookie cutter
5. Wash and thinly slice the radish and cucumber
6. Once the rice has cooled down a little, place your favourite topping in the centre of a piece of cling wrap
7. Place a scoop of rice on top of the topping by using a 1/3 cup then seal it together with the cling wrap and softly squish and shape it into a ball
8. Remove the cling wrap and place them on a serving place
9. Using a pair of chopsticks or tweezers, decorate the Jack-O-Lantern's face with pre-cut nori
10. Pipe the mayonnaise out to draw a cat face
11. Top with fish roe on radish and cucumber sushi ball
12. Serve with soy sauce, mayo and wasabi (optional)

