

# sushi rice

## **Equipment:**

rice cooker, measuring cups & spoons, very large mixing bowl, bamboo rice paddle, mixing spoons, small bowl

## **Ingredients:**

2+ 1/2 cups sushi rice  
water

2 cm piece kombu (seaweed)  
100mls white vinegar  
1/4 cup sugar  
1/2 TBLSPN salt  
40mls mirin

## **Method:**

Take the removable container out of the rice cooker. Place the rice **INSIDE THE REMOVABLE** container and generously cover with water. Wash with 1 hand, then gently tip most of the water out, without tipping the rice out. Do this again, so it's washed twice. (You can tip the water in the garden.) If there is time, put into a sieve/fine colander and allow to drain for 30 minutes.

Put more water in the rice, so that it reaches 3cm above the rice. Place the kombu on top.

Put the container of rice into the rice cooker, shut the lid and turn on. It will do the rest. Don't open it for at least 25mins, until it's finished cooking.

Meanwhile, mix the other ingredients in a small bowl until sugar dissolves.

When rice is finished, discard kombu, and tip into the large bowl. Pour the sugar mixture over the rice, mix gently but thoroughly with the rice paddle and cool quickly to room temperature. You can fan the rice if you wish.

