

EHOUMAKI

Serving 1

INGREDIENTS:

1 nori sheet

*1 cup sushi rice
filling*

PREPARATIONS:

1. *Spread wrap-film in front of you.*
2. *Take one sheet of nori, place on the wrap-film.*
3. *Take about one cup of sushi rice, then spread evenly on the nori, leaving the one edge untouched about 2cm.*
4. *Make a trough around the middle of the rice, put fillings you like.*
5. *Roll the nori, rice and filling together, then press lightly at the end of the roll.*
6. *Wrap and leave 5-10 min until it gets settled, and serve. In the case of Ehoumaki, serve it uncut.*