

JAPANESE RICE / SUSHI RICE

INGREDIENTS:

400 ml Japanese rice

440 ml water

PREPARATIONS:

1. *Wash the rice with water, changing water 2-3 times until the water gets clearer.*
2. *Put in a pan, add water 440ml.*
3. *Leave ~30min so that the rice absorb water.*
4. *Put the high heat until it brings to boil.*
5. *Once it brings to boil, lower the heat to minimum, and leave ~20min.*
**at this point, do not open the lid until end of heating*
6. *After 20 min, stop the heat and mix the rice from bottom of the pan so that water spreads evenly.*

INGREDIENTS:

2 cups cooked rice

100 ml vinegar

2,5-3 tablespoons sugar

1-1,5 teaspoon salt

PREPARATIONS:

1. *Slowly heat vinegar, sugar and salt in a pan.*
2. *Once the sugar and salt are dissolved, stop the heat and keep it until it gets cooler.*
3. *While the rice is still warm, pour the vinegar and mix well. Fan to send wind so that it gets cool quickly.*
**mixing while the rice is warm is the point.*