

OMURA-SUSHI (PRESSED SUSHI)

Serving 6

INGREDIENTS:

540 ml	Rice (sushi rice or other Japanese style rice)
5 cm	Kombu
3	Egg
1/2	Cucumber
4-5 slices	Pickled ginger (gari)
2-3 pcs	Snow pea

Sushi vinegar mix (or mix below)

Vinegar 4 tablespoons

Sugar 1 tablespoons

Salt 1 pinch

4	Dried shiitake
1 tbsp	Soy souce
1 tbsp	Sugar
1 ts	Mirin

PREPARATIONS:

- *Rinse the rice with water, and put in a pan with measured water, kombu, and mirin. Soak 30 min and turn on high heat. Turn to low heat when it brings to boil then keep 20 min without opening.*
- *Prepare sushi vinegar mix. After the rice is done, pour this vinegar mix while the rice is warm, then mix well.*
- *Chop pickled ginger into small pieces(2-3mm square pieces) and mix with the rice.*
- *Soak dried shiitake into warm water, and slice when it is get soft. Put in a pan with water and seasoning, and boil for 5min. Chop into smaller pieces after it get cooled down.*
- *Cut cucumber into thin stick, and mix with pinch of salt.*
- *Beat the eggs and make thin sheet with flying pan like crapes. Shred in 1-2mm thin.*
- *Boil snow peas.*
- *Place wrapping film on the cake ring, place ingredients in the order: Shredded egg, rice, shiitake and cucumber, rice.*
- *Keep around 30 min until it gets settled. When it is done, remove the cake ring and put preferred toppings.*