

Inari-sushi (*Pronounced “Inarizushi”, sushi in sweetened tofu-bag*)
Serving 6

INGREDIENTS:

540 cc	Rice (sushi rice or other Japanese style rice)
5cm	Kombu
4-5 slices	Pickled ginger (gari)
1 tbsp	Roasted sesame
18 pieces	Inari-age (tofu bags, seasoned and frozen)

Sushi vinegar mix:

4 tbsp	Vinegar
1 tbsp	Sugar
1 pinch	Salt

PREPARATIONS:

1. *Defrost Inari-age in room temperature, and boil in water (optionally with kombu) with the seasoning in the pack in order to soften them.*
2. *Rinse the rice with water, and put in a pan with measured water, kombu. Soak 30 min and turn on high heat. Turn to low heat when it brings to boil then keep 20 min without opening.*
3. *Prepare sushi vinegar mix. After the rice is done, pour this vinegar mix while the rice is warm, then mix well.*
4. *Chop pickled ginger into small pieces(2-3mm square pieces) and mix with the rice and the sesame.*
5. *Make rugby-ball shaped rice ball (to fit the Inari-age size)*
6. *Fill the rice ball into Inari-age and adjust the shape with hands*