



# Sushi rice

Recipe by V-ZUG Ltd.



|              |                                    |
|--------------|------------------------------------|
| Preparation  | 10 Mins                            |
| Cooking time | 30 Mins                            |
| Portions     | 4                                  |
| Appliance    | CombiSteamer V6000 Grand from 2022 |

Aromatic, sticky and versatile: sushi rice is ideal not only for classic rolls, but also for bowls, creative fusion dishes and modern snacks.

## Sushi rice

200 g sushi rice

300 ml water

## Flavouring the rice

50 ml rice vinegar

2 tsp sugar

½ tsp salt

## Sushi rice

Rinse the rice under cold running water until the water runs clear, then drain well. Put the rice and water into an ovenproof dish, place it on a wire shelf in the cold cooking space and cook at 100 °C for about 30 minutes using the steam mode. Put the sushi rice in a bowl.

**Steaming 100 °C for 30 Mins**

## Flavouring the rice

Heat the rice vinegar, sugar and salt in a small saucepan, stirring until the sugar and salt have dissolved. Mix the vinegar solution into the warm rice.





## Accessories

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1½-litre ovenproof dish

Wire shelf

## Additional information

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