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

1½-litre ovenproof dish

Wire shelf

Additional information

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