

Sushi rice

Cuisine: **Japanese**
Food category: **Side dishes**



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Program steps

Preheating: 130 °C

1

 Steaming

 Termination by time

 00:20 hh:mm

 100 °C

 50 %



Ingredients - number of portions - 10		
Name	Value	Unit
sushi rice	1000	g
rice vinegar	90	g
voda	800	g
sugar	75	g
salt	12	g

sushi seasoning (sushi-zu)		
Name	Value	Unit
rice vinegar	90	g
sugar	75	g
salt	12	g

Nutrition and allergens	
Allergens: Minerals: Sodium: 38758 mg Vitamins:	
Nutritional value of one portion	Value
Energy	3.1 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	80 g

Directions

Place it in the oven and cook. Let it rest for 15 min at the end of the cooking time without opening the oven door.

If we have a Hangiri (Japanese wooden vessel for seasoning and keeping rice), we pour the rice into it and gradually add the seasoning while stirring. This way, we season and cool the rice at the same time.