Sushi Rice

It is important to make fresh sushi rice every day



INGREDIENTS

- 2,5kg uncooked rice
- 2,7L water
- Awasezu - 500ml
- INGREDIENTS - 12L RICE COOKER
- 3,75kg uncooked rice
- 4,05L water
- Awasezu - 750ml

METHOD

1. Wash the sushi rice 7 times before cooking
2. The water should be almost clear before you start to cook
3. In a large rice cooker, cover the rice with water and soak for 20 minutes
4. Cook the rice in the rice cooker for 45 minutes. It will come to the boil and then start steaming.
5. Wet the Hangiri before mixing in the rice.
6. Once the rice is cooked, empty it into the Hangiri. Do not scrape the bottom of the pot.
7. Pour the vinegar evenly over the surface, while cutting the liquid into the rice with quick cutting strokes.
8. Keep moving the rice to cool it down.
9. Once cool, cover it with a clean, damp cloth and store at room temperature in a container.
10. Portion off a bit of rice to use, so that the bulk of it can remain untouched, and uncontaminated.

NOTES

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WATCH THE METHOD

How to cook sushi rice _ https://www.youtube.com/watch?v=pvoCLIrg4S0