

Sushi Rolls

Equipment

Saucepan
 Large ceramic dish
 Medium bowl
 Chopping board
 Knife
 Grater
 Large serving plate
 Sushi matt



INGREDIENTS

1 and $\frac{1}{2}$ cups sushi rice
 2 tablespoons rice wine vinegar
 1 tablespoon caster sugar
 4 nori sheets
 2 tablespoon whole egg mayonnaise
 1 Lebanese cucumber cut into match sticks
 1 medium avocado thinly sliced
 1 medium carrot grated
 Soy sauce to serve

METHOD

1. Rinse and drain rice 3 times or until water runs clear. Place in a sieve over a bowl. Set aside to drain.
2. Place rice and 1 $\frac{1}{2}$ cups cold water in a saucepan over medium heat. Cover. Bring to the boil. Reduce heat to low. Simmer, covered, for 12 minutes or until water has absorbed. Remove from heat. Stand, covered, for 10 minutes.
3. Meanwhile, place vinegar and sugar in a microwave-safe jug. Microwave on high (100%) for 30 seconds. Stir to dissolve sugar. Transfer rice to a large ceramic dish. Using a spatula, stir to break up lumps. Slowly add vinegar mixture, lifting and turning rice, until rice has cooled.
4. Place 1 nori sheet, shiny-side down, on a sushi mat. Spread $\frac{3}{4}$ cup rice over nori, leaving a 2cm strip at 1 short end. Spread 2 teaspoons mayonnaise over centre of rice. Arrange one-quarter cucumber, avocado and carrot over mayonnaise. Using the sushi mat, roll up firmly to form a roll. Cut into 6 slices.
5. Repeat with remaining nori sheets, rice, mayonnaise, cucumber, avocado and carrot to make 24 pieces.
6. Serve with soy sauce.