

Doman Rice Balls

by Lemon Drop from A Recipe Reborn

- Prep time: 1 hour
- Cook time: 12 minutes
- Yields 12 rice balls



US	Ingredients	Metric
2 cups	Japanese short grain rice	460 g
2 ½ cups	water	585 mL
1 ½ tsp	kosher Salt	9 g
3 sheets	nori (seaweed)	3 sheets
¼ cup	tuna (optional)	60 g
2 tbsp	mayonnaise (optional)	30 g
1 tsp	soy sauce (optional)	5 mL
2 tbsp	furikake (optional)	10 g

Instructions

1. Wash and drain the rice 3 to 5 times until the water runs mostly clear.
2. Soak the rice in water for 30 minutes.
3. Cut the nori into rectangular strips and set aside for later.
4. Strain the rice in a sieve for 15 minutes.
5. Mix the salt into the water and dissolve completely.
6. Put the rice and water solution into a pot with a tight-fitting lid.
7. Bring the pot to a boil over medium-high heat.
8. Cover, set the heat to low and simmer for 12 minutes.
9. Remove the pot from the heat and set aside for 10 minutes.
10. Transfer the rice to a large bowl and allow it to cool.
11. Shape a 1/2 cup portion of rice into a triangle using a mold, plastic sandwich bag, plastic wrap or with wet hands.
12. Apply a strip of nori to one side of the triangle.
13. Repeat step 11 and 12 until all the rice is shaped.

Furikake (Optional)

1. Mix the furikake into one third of the rice.
2. Shape the rice into a triangle as described above.

Tuna (Optional)

1. Combine the tuna, mayonnaise and soy sauce in a bowl.
2. Shape a 1/4 cup portion of rice into a patty.
3. Lay 1 tablespoon of the tuna mixture onto the rice.
4. Cover the tuna with another 1/4 cup portion of rice.
5. Shape the rice into a triangle as described above.

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