

Festive Sushi Balls

By Lemon Drop from A Recipe Reborn

- Prep time: 90 minutes
- Cook time: 15 minutes
- Yields 12 sushi balls

Sushi rice

US	Ingredients	Metric
1.5 cups	Japanese short grain rice	330 g
2 cups	water	500 mL
1-inch square piece	kombu	2.5 cm square piece
3 tbsp	rice vinegar	45 mL
1 tbsp	sugar	10 g
1 tsp	kosher salt	6 g

1. In a medium bowl, cover the rice with cool water, swish it around with your hand to wash and then discard the water. Wash a total of 4 times.
2. In the same bowl, soak the rice in cool water for 30 minutes.
3. Pour the rice into a metal strainer and allow the water to drain for 10 minutes.
4. In a small pot with a tight-fitting lid, cook the rice with the 2 cups/500 mL water and kombu for 15 minutes. Remove the pot from the heat and let the rice steam covered for 10 minutes.
5. Mix together the vinegar, sugar and salt until everything is dissolved.
6. Scoop the rice into a wide non-stick pan, add the vinegar mixture and mix it in using a slicing and turning motion while fanning the rice to cool.
7. Separate some of the rice to colour with turmeric, soy sauce and black sesame seeds.

Great Serpent of Ronka

Ingredients

sushi rice

turmeric

inari (fried soy)

nori (seaweed)

tuna sashimi or red deli meat

white sesame seeds

1. Mix together sushi rice with some turmeric to make it yellow, then shape it into a ball.
2. Slice the inari into rectangular strips to make the serpent's stripes.
3. Cut shapes for the eyes out of nori.
4. Cut shapes for the mouth out of tuna/deli meat.
5. Place the toppings on the rice ball and use sesame seeds as the teeth.

Moogole

Ingredients

sushi rice

nori (seaweed)

sliced deli meat

radish or tomato

1. Shape the rice into a ball and shape two triangles for the ears.
2. Cut shapes for the eyes and wings out of nori.
3. Cut shapes for the ears and mouth out of deli meat.
4. Place the toppings on the rice ball and use the radish or tomato as the pom.

Korpokkur

Ingredients

sushi rice

avocado

lemon juice

soy bean

nori (seaweed)

spinach

1. Shape the rice into a ball.
2. Cut the nori into small circles for the eyes.
3. Slice the avocado very thinly and pour over the lemon juice to prevent browning.
4. Place the toppings on the rice ball using the soy bean as the mouth and the spinach as the leaf.

Fat Cat

Ingredients

sushi rice

black sesame seeds, ground

soy sauce

nori (seaweed)

sliced deli meat

1. Mix some rice with sesame seeds to make grey rice and mix some rice with soy sauce to make brown rice. Shape white rice into a ball and shape one grey ear and one brown ear.
2. Cut shapes for the eyes and mouth out of nori.
3. Cut shapes for the ears out of deli meat.
4. Place the toppings on the rice ball.