

Cheese Salmon Sushi

INGREDIENTS

Sushi Rice

2 cups of rice

1 tbsp vinegar

1 tbsp sugar

1 tsp salt

1 tbsp sesame oil

100 g salmon sashimi grade

1 tbsp Japanese mayo

1 tbsp cream cheese

1 tsp salt

1 tsp pepper

sesame seeds

nori sheets

DIRECTIONS

Prepare the Sushi Rice sauce

Mix the vinegar, sugar and salt

Microwave for 2 minutes or until the sugar is dissolved

In a mixing bowl, mix the rice and sushi rice sauce

In a separate bowl, mix the sashimi, japanese mayo, cream cheese, salt and pepper

On a flat surface, lay the nori sheets down (shiny side down)

Spread the rice thinly and evenly

Roll the nori sheets and slice

Arrange the rice rolls and top with cheese sashimi

Garnish with sesame seeds and scallions

