



**Ingredients :**

- 200 g of Japanese rice
- 3 cl rice vinegar
- 2 teaspoons of sugar
- 1 teaspoon of salt
- 50 g of tuna
- 50 g of salmon
- 50 g of sea bream
- 2 raw pink shrimps
- sweet soy sauce
- wasabi

**Preparation :**

Wash the rice several times until the water is very clear and then drain well.

Place rice in a saucepan and add water, cover and let the rice stand at room temperature for 30 minutes.

Cook rice always covered for 3 minutes over high heat then 12 minutes over medium heat. When the rice is cooked remove from heat and let stand 10 minutes.

Prepare the seasoning for rice in a bowl put 3 cl rice vinegar, 2 tbsp. Coffee sugar and 1 tsp. teaspoon salt and mix and reserve.

Place rice in a warm bowl and pour rice vinegar and mix then cover the rice gently with a damp cloth and let cool to room temperature.

Shell the shrimp, leaving tail and then make an incision in the lengthwise, remove the black vein and then flatten and cook in boiling water until they turn pink, then drain and set aside.

Cut the tuna, salmon and sea bream in each 1 cm thick and set aside.

Take a tablespoon of rice in your hand, press your hand, closing to give the rice ball an elongated shape, then place a drop of wasabi in the center of each slice, place the slice of fish on rice and to join together and settle back in your hands and check that they be well stretched.

Serve with sweet soy sauce and a touch of wasabi.

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**Tips :** The Nigirisushi is a ball of vinegared rice (shari) on which rests a slice of raw or cooked fish, shrimp, sea urchins, crab, omelette, vegetables and much more. A little wasabi is also added.

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**Anecdotes :** Sushi is outside of Japan, one of the iconic dishes of Japanese cuisine.

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