

# Rainbow Trout Caviar Sushi

## INGREDIENTS for 30 pieces

Buxton rainbow trout caviar 300g  
Short grain rice 2 cups (refer rice cooker instruction)  
Water (refer rice cooker instruction)  
Sushi vinegar 80ml  
Sushi nori (Roasted Seaweed) 5 pieces  
Continental Cucumber 1 piece  
Wasabi (Japanese horse radish)  
Japanese soy sauce

## METHOD

1. Wash the rice and cook them in a rice cooker. Leave for another 10 minutes after a rice cooker indicates warm.
2. Mix cooked rice and sushi vinegar in the large bowl using serving spoon. Flip over few times, wait to cool down.
3. Cut sushi nori into 6 pieces parallel.
4. Slice cucumber to half lengthways and then slice to half moon shape.
5. Form Sushi rice into 4cmx2cmx2cm box shape. Wrap them with sushi nori.
6. Place cucumber and caviar on top of the sushi.
7. Serve with soy sauce and wasabi.

## TO MAKE SUSHI VINEGAR

Japanese vinegar 360ml  
White sugar 255g  
Salt 75g

Put all ingredients in the pot, put it on the heat, keep stirring until dissolved.

