

# Inari-zushi



## <Ingredient>

- Sushi rice 800g
- 2 Tbsp black sesame seeds
- 10 squared deep-fried bean curds (abura-age)
- Simmering Sauce (Dashi – 400cc, Sugar – 3Tbsp, Mirin – 1Tbsp, Soy souse – 3Tbsp)

## <How to Cook>

1. Cut deep-fried bean curds into triangles, parboil to remove excess oil, drain and pat dry. Carefully open up bean-curd from cut side to make pouches.
2. Combine simmering sauce Ingredients in a pot, bring to a boil.
3. Add deep-fried bean curds, cover with a drop-lid, and simmer over medium heat until most of the sauce is gone. Let stand to cool.
4. Combine sesame seeds with sushi rice and mix.
5. Squeeze out deep-fried bean curd pouches lightly, and stuff with Sushi rice. Fold edges of pouch over rice, and press sides with fingers to make a triangular shape.
6. Arrange on plates.

\*For variation, cut bean curd squares in half to make rectangles, or turn pouches inside out. For your easy choice: at an Asian shop (Korean or Japanese shop), you can buy deep-fried bean curd for Inari zushi, which has ready to use from step 5.

## **Sushi Rice**

### <Ingredients >

Rice – 360g, Water – 560cc, Sushi Vinegar (Rice Vinegar – 4Tbsp, Sugar – 3 Tbsp, Sault – 1and half tsp)

### <How to cook>

1. Wash rice carefully, drain in a sieve, and let stand for 30 minutes.
2. Place rinsed rice, and water in a pot, and cook rice.
3. Stir together all sushi vinegar ingredients
4. Transfer hot rice to a large bowl, making a mound. Pour sushi vinegar over, and mix rice by cutting across it in a fast slashing motion, then cool it by fanning.