

Tuna onigiri, Japanese mayonnaise, bonito flakes, and furikake |

Recipe for 12 tapas

Description

Sushi that you eat like a sandwich!

Note

Japanese mayonnaise (Kwepie) can be replaced with regular mayonnaise.

Ingredients

For the rice

- 400 Ml Sushi rice
- 600 Ml Water
- 75 Ml Rice vinegar
- 5 Ml Sugar
- 2 Ml Salt

For salmon nigiri

- 200 Gr Flaked light tuna
- 50 Ml Japan mayonnaise
- 1 Tsp Chili paste (sriracha)
- 1 Tbsp Roasted sesame oil

Toppings

- 2 Leaf(ves) Nori seaweed
- 1 Tbsp Furikake
- 30 Ml Japan mayonnaise
- 1 Tbsp Bonito flakes

Preparation

- Preparation time **40 mins**
- Resting time **30 mins**

Rice preparation

Place the rice in a colander and rinse it with cold water, stirring well, until the water running out of the colander is clear. Leave the rice to drain in the colander. Cook the rice with the water in a rice cooker.

Alternatively, you can use a saucepan: combine the rice and water and cover so that it is completely sealed. Bring to a boil over medium heat (trust your ears, as you should never lift the lid of the saucepan). Continue cooking for 5 minutes. Reduce the heat to low and cook for about 10 minutes. Lift the lid and let the rice rest for 10 minutes.

In a saucepan, combine the vinegar, salt, and sugar and heat without bringing to a boil. Once the sugar has completely dissolved, remove the saucepan from the heat and let cool. Place the rice in a hangiri or salad bowl to cool using a fan or a sheet of cardboard. Pour the vinegar mixture over the rice in several batches, mixing gently so as not to crush the grains.

Once the vinegar mixture has been incorporated, keep the rice in a salad bowl covered with a damp cloth until you are ready to make the onigiri.

Divide into 12 portions.

Preparing Onigiri

Cut the seaweed sheets into 12 thin strips.

With wet hands, place a portion of rice in the palm of one hand. Add the tuna to the middle and form a ball of rice, sealing the tuna in the center. Gently shape the rice ball into a triangle.

Sprinkle with the furikake mixture and, at the last moment, add a strip of nori to the base of the triangle.

Tuna salad

Mix all the ingredients together in a bowl.

Divide into 12 portions.

On the plate

Arrange the onigiri on a serving plate and add a dollop of Japanese mayonnaise to each one.

Sprinkle the bonito flakes over the top of your onigiri.

Bon appétit!