

# Sushi Balls (Temarizushi) – Halloween Style

SERVES: 16 SUSHI BALLS

PREP TIME: 30mins

COOK TIME: 20 mins

## INGREDIENTS:

- 2 cups uncooked sushi rice
- ½ cup rice vinegar
- 1 ½ tbsp. sugar
- 1 tsp salt
- 1 egg fried flat
- ¼ small cucumber thinly sliced
- 1 small radish thinly sliced
- Nori sheet

## METHOD:

1. Cook the sushi rice as per your rice cooker instructions or in a pot.
2. While the rice is cooking, in a small pot, heat the rice vinegar, sugar, and salt together to make the sushi vinegar on medium heat until the sugar dissolves. Set aside.
3. Prepare the Jack-O-Lantern face by cutting up the nori sheets and using 6.5cm diameter cookie cutter, cut out 2 round nori sheets for cat face.
4. Crack the egg and fry it flat in a frying pan. When it is cooled down, cut out 2 rounds using the 6.5cm diameter cookie cutter.
5. Wash and thinly slice the radish and cucumber.
6. Once the rice is cooked, pour the sushi vinegar over it and mix to flavour the rice.
7. Once the rice has cooled down a little, place your favourite topping in the centre of a piece of cling wrap.
8. Place a scoop of rice on top of the topping by using a 1/3 cup then seal it together with the cling wrap and softly squish and shape it into a ball.
9. Removed the cling wrap and place them on a serving plate.
10. Using a pair of chopsticks or a tweezers, decorate the jack-o-lantern's face with pre-cut nori.
11. Pipe the mayonnaise out to draw cat face.
12. Top with fish roe on radish and cucumber sushi balls.
13. Serve with soy sauce, mayo and wasabi (optional)