

Uramaki Sushi with shrimps and avocado



🍴 For 24 urimaki

Ingredients

12 shrimps | 1/2 avocado | 4 nori seaweed | wasabi paste |
marinated ginger | soy sauce | black and white sesame seeds

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Sushi Rice

200 gr of rice at small grains and round | 220 ml of water | 3
tablespoons of rice vinegar | 2 tablespoons of sugar | 1
teaspoons of salt

Method

Put the rice in a colander and to dip it in a full bowl of water, mix with your hand, throw away the water and repeat the operation until the water will result transparent. Drain the rice, put it in a pot with the water, close with the lid on middle fire until it starts to boil, then lower the flame and cook for 12 minutes without ever opening the lid. Remove the lid, cover the pot with a clean cloth, put again the lid and leave to rest for 10 minutes. Meanwhile heat in a little pan the vinegar, sugar and salt until this is completely dissolved. Peel and cut into strips the avocado, peel the shrimps previously boiled. Put the rice in a large bowl, add the vinegar mix and, with a wood spoon, separate the grains.

Place a nori seaweed over the bamboo mat, be careful to let 1 cm of free space along the long side of the seaweed in front of you. Moisten your hands and cover the seaweed with cooked rice. Sprinkle with sesame seeds and turn over the nori seaweed, so you have the rice in contact with the bamboo mat.

Place the avocado and the shrimps and a little bit of wasabi paste. Wrap with the mat and press lightly with both hands. Remove the roll from the mat and, with a sharp and moisten knife, cut it in 6 pieces.

Repeat the operation until you have finished all ingredients. Serve with soy sauce, wasabi paste and a little slices of marinated ginger.