

Sushi Rolls

Visual Recipe
by DAREBEE
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1 cup ~ 7oz ~ 200g rice
2 tbsps rice vinegar
4 nori sheets
1 avocado
1 cucumber

LEVEL UP! Add sesame seeds and soy sauce.

2 PORTIONS

INSTRUCTIONS

1. Rinse rice really well.
2. Transfer the rice to a cooking pot. Cover with double the amount of water, season for taste and stir once. Bring water to a boil then lower heat to low. Cover with a lid and simmer until it has completely absorbed the water. It will take ~ 20 minutes for white rice; 35 minutes for brown rice. Combine rice with vinegar (or sushi seasoning) and set aside.
3. Take some of the rice and place it all over the nori sheet leaving about ½ inch (~1cm) at the top. Flatten the rice with the flat part of the knife.
4. Quarter the cucumber lengthwise, cut out the seeds and slice it into thin strips. Cut the avocado into two lengthwise, remove the stone. Use a blunt knife to cut out slices directly from the shell as you would with butter. Place the cucumber and avocado cut into strips on top of the rice, towards the bottom.
5. Fold the mat to make a roll.
6. Cut each roll in half, then cut each half in half then cut those pieces in half. Sprinkle with sesame seeds. Serve with a side of soy sauce.

1



2



3



4



5



6

