

Temari sushi (Tiny sushi balls)

Sommelier's accord



A fruity and mineral Pouilly-Fume will perfectly accompany these sushis.

Serve between 10 and 12°C



INGREDIENTS (for 30 pieces)

- 450g rice
- 500ml water (if possible, soft water such as Volvic)

For the sushi vinegar:

- 40ml white vinegar
- 3g salt
- 7g sugar

For the sushi toppings: Below are some recommended toppings. You may use all, or select a few of your favourites.

The quantities listed below are in proportion to the amount of rice used in this recipe.

- 2 slices smoked salmon
- 2 slices cured ham (jambon cru, prosciutto etc)
- 4 thin slices of fresh scallop
- 40g blue cheese
- 4 small walnut halves
- 40g liver paté (chicken, duck etc)
- 4 small pieces pickled herring
- 40g fresh goat cheese

Fresh herbs, some pink peppercorns to garnish.

PREPARATION

1. Mix together the ingredients for the sushi vinegar.

Place the rice in a sieve, dampen with water, then using your hands, wash by lightly stirring in large circular movements, about 10 times. This will remove any dirt and excess starch from the surface of rice. Rinse and drain well.

2. Place the rice and water in a cooking pot with a firm lid. Let the rice rest for one hour, then cook over medium heat without covering. When the water begins to boil, cover with the lid, turn down the heat to low, and continue cooking for a further 15 minutes. Remove the lid to check to see that there is no water remaining in the pot, then quickly place the lid back on and heat for a further minute. Finally, turn off the heat and leave the rice to sit for 10 minutes.

3. After 10 minutes, remove the lid and fluff the rice using a rice paddle or spoon. Pour in the vinegar mixture and mix gently so as not to break the grains of rice. Place the rice in a shallow pan such as a baking pan and leave to cool.

4. Slice the topping ingredients into sizes easy to wrap.

To form into sushi balls, place a piece of topping in the center of a sheet of cling film. Place about 30g of rice on the topping and wrap the cling film around the rice, forming a small ball by lightly twisting the film. Unwrap the sushi and lay out on a plate with the ingredients facing upwards.

Decorate with the herbs and pink peppercorn.