

# Oshi Zushi (Sushi Cake) -Sashimi Salmon, Broccoli, Bonito Pompom, Yuzu Pepper Mayo



## <Ingredients (1 mould)>

- 1/2 Sushi rice
- 100g Sashimi grade raw salmon steak
- 3-4stalks Broccoli sprout
- 1 Courgette
- 2 tsp Yuzu pepper paste
- 2 Tbsp Mayonnaise
- 2 pinch Dried bonito flakes (Katsuo-bushi)
- 1/2 tsp Soy sauce

Oshibako (sushi cake mould)



## <Method>

### 1. Cook Sushi Rice

### 2. Prepare the fillings

Sashimi Salmon: slice the steak lengthways as thin as you can

Broccoli sprout: boil in salted water

Courgette: slice using peeler

Yuzu Pepper Mayo paste: mix Yuzu pepper paste and Mayonnaise well

Bonito Pompom: mix dried bonito flakes and soy sauce

### 3. Assemble ingredients

Wet your fingers and the Oshibako box with tap water to stop the rice sticking to them.

Start by assembling the box with the bottom base and the side of the box so that the top is open.



Place the salmon and broccoli slant way in turn on the bottom of the box first. Press the filling using top lid firmly and tightly to make a perfect rectangular shape. Smear the Yuzu Pepper Mayo on the salmon.

Spread rice onto the layer. Please make sure that you fill the rice into the corners. Press the lid firmly again.

Place the sliced courgette on the top and add rice to the layer again. Press all fillings firmly.

### 4. Remove the mould

Once you have finished pressing, turn the mould over and remove the top lid off. Insert a knife along with the cuts on mould and slice the cake. Carefully take the side of the box off and transfer the cake onto a plate.

Put bonito pompom on top and serve with soy sauce.

## Recipe of Sushi Rice

### <Ingredients>

(A)rice

-180ml short-grain sushi rice

-180ml water

(B)sushi vinegar

-6g salt

-24g Golden caster sugar

-40ml white wine vinegar

**<Method>**

1. Wash the sushi rice thoroughly until all starch gone in cold water and drain well. Place the drained sushi rice into a heavy-based pan and pour over the water and let it stand for at least 20 minutes.

Bring it to the boil, then cover the pan with a lid and reduce the heat to a simmer. Simmer the rice for minimum 10 minutes or until nearly all the water has been absorbed, then remove the pan from the heat and set aside for 10 minutes with lid on.

2. During cooking the sushi rice, make (B)sushi vinegar, for seasoning the sushi rice. Place ingredients (B) all into a pan and heat them over a medium heat. After about 2minutes, when the sugar has melted, remove from the heat and allow to cool. (You can make the sushi vinegar ahead and keep it in the fridge for up to 2 weeks.)

3. When the sushi vinegar has completed, transfer the rice to a bowl. Drizzle over the sushi vinegar, then mix well until all combined.