

Little Samurai Chef -Bonsai Sushi



<Ingredients (for two)>

2 Children

180g Sushi Rice (Steamed and seasoned)

50g White fondant icing

2 twigs of grape

2 stalks of Thyme

Food colouring (red)

2 Toothpicks

Water (for dipping hands)

2 Small bowls

<**Topping** (Optional)>

Dried seaweed flakes (Ao Nori)

Edible glitter powder (silver)

Couple of stalks of rosemary

<**Method**>

1. Make Sushi rice (see the recipe below)

2. Clean the children's hands

3. Make a snow man

Knead the fondant and make two different sized balls and put together. Make a small carrot shape and colour with red food colouring. Set it aside.

Apply the food colouring to the toothpick and prick the small ball (head part) and make two eyes. Put the carrot on the face like a beak.



Jab the stalks of thyme into the bigger ball (body part) as arms.



4. Make Bonsai tree

Knead the fondant into small balls. Stick balls onto the twigs of grapes.



If you fancy glittery snowing, spray the edible glitter powder.



5. Assemble elements

Soak your hands in the water and make them moist (for avoiding sticky hands).



Put the sushi rice into the bowls and sprinkle some dried seaweed flakes (option) on top.



Place the snowman and Bonsai tree on the rice garden.



Add some stalks of rosemary into good space (option).



6. Eat within the day

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.