

Sushi Making Guide

Preparing and Rolling Sushi

Method

Step 1

- Prepare sushi rice as directed ([see recipe](#)).
- Cover a bamboo sushi mat with glad wrap.
- Place a sheet of nori, shiny side down on top of the glad wrapped bamboo sushi mat.
- Place rice on the nori and with wet hands, gently press into a thin, even layer.
- Leave a 3 cm border at the far end uncovered.



Step 2

- Arrange fillings 2 cm from the edge of the nori ([see recipes for fillings](#)).



Step 3

- Begin rolling up the sushi tightly, placing firm pressure on the mat so that it holds together.
- Once rolled, use a sharp knife and cut into 6 mini rolls.

