

Simple, Healthy and Delicious Japanese Home Cooking. By a Busy Working Mom

Temari Sushi (Cute Round Sushi)

手毬寿司

As a busy working mom of two beautiful boys, I often entertain my clients and friends at home, because hosting at a restaurant isn't always an option. Many of my guests have asked for recipes of my cooking so I thought it would be nice to share them. My recipes are simple enough that you only need 15-20 min. at the end of your hectic work day. Today's recipe is Temari Sushi. People may think sushi cannot be made at home since it requires a special technique, but this one is very simple and presentable. Please try this recipe on New Year's Day and surprise your guests.

Ingredients (Serves 4)

- 1/4 lb. of smoked salmon
- 1/4 lb. of sea bream
- 1/4 lb. of shrimp
(or any of your favorite sashimi-quality fish)
- 1-2 eggs
- 4 cup of sushi rice
(plain rice cooked with sushi vinegar)
- Soy sauce to taste



Preparation

1. Prepare a small tea cup by placing plastic wrap on it.
2. Cook the egg flat like a crape.
3. Cut fish thinly.
4. Place a slice of fish on the bottom of the tea cup.
5. Add bite-size sushi rice into the small teacup wrapped by plastic wrap.
6. Gather up the wrap and twist tightly to form it into a bite-size ball.



✓ Masami's tip!

You can also buy pre-sliced fish. If you (or your guests) are meat lovers, try roast beef with this recipe. That is the kick!

Recipe by Masami Iwase-Watanabe

