# Vegetarian sushi



**Consejo del chef**

Rice should be well integrated and with a creamy texture. Serve hot sprinkled with chopped nuts and sesame seeds!

## Raciones para 1

- ❑ Nori sheets
- ❑ Whole rice
- ❑ Rice vinegar
- ❑ Cream cheese
- ❑ Avocado
- ❑ Red cabbage
- ❑ Carrots
- ❑ Black & white sesame
- ❑ Soy sauce

1. Cook the whole rice in water for 20 minutes. Drain and let the rice cool down.
2. Once it is cold, add rice vinegar and spread the rice in the nori sheet with your hands. Leave the borders free.
3. Spread the cream cheese in the middle of the rice and add the raw vegetables, red cabbage, carrot and avocado, cut in stripes.
4. Sprinkle with black & white sesame seeds and form the rolls.
5. Wet one of the borders with water and, with the help of the bamboo mat, make a roll.
6. With a sharp, wet knife, we cut the roll in a bit less of 1-inch slices.
7. Serve with soy and wasabi.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/sushi-vegetariano/