

Sushi Cake



Ingredients: Serves 2

- 1 cup of sushi rice
- 2 eggs
- 1 small pack of smoked salmon cut into long strips
- 1-2 nori or seaweed
- 1 carrot cut into thin slices
- 1 avocado thinly sliced
- 1-2 tbsp sushi vinegar

Method:

1. Prepare the sushi rice according to pack instructions. Cool to room temperature.
2. Make an omelet with the eggs and after it cools, cut into strips.
3. Line a rounded bottom bowl with cling wrap overhanging the edge.
4. Line the bowl with the following ingredients in turn: salmon, egg, nori and rice.
5. Press the ingredients firmly against the bowl.
6. Layer next with the carrot strips and then the avocado.
7. Press all ingredients to secure and then overturn the bowl onto a plate.
8. Tuck the loose ends away neatly and decorate as you wish

Chef's note: The fillings can be altered according to one taste. Just keep the rice and salmon intact.

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