



California

What to col

| Ingredients | Equipment |
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| 5 cups uncooked sushi rice | rice cooker |
| sushi seasoning | peeler |
| 1 packet dried seaweed | chopping board |

Rolls

What to do

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| sheets | |
| 1 avocado | knife |
| 2 cucumbers | baking tray |
| 1 carrot | large tray |
| Japanese mayonnaise | bamboo sushi mat |
| sesame seeds | serrated knife |
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1. Cook 5 cups of sushi rice in a rice cooker for your preferred method.
2. Whilst still hot, mix in the sushi rice seasoning.
3. Place rice on a large tray and let it cool to room temperature.
4. Place a sheet of seaweed (shiny side down) on a bamboo sushi mat.
5. Using wet fingers, press approximately 1 cup of the prepared sushi rice, evenly over the seaweed, leaving a 2cm strip at the top.
6. In a horizontal row, near the bottom of the rice, place 1 strip each of avocado, cucumber and carrot.
7. Squeeze over mayonnaise and sprinkle with sesame seeds. (or whatever combination you like)
8. Roll up in sushi mat, pressing down to make a compact roll.
9. Cut into 6 pieces.

10. Serve with a soy dipping sauce.