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To Roll Sushi

Making a Hand Roll 1.
Cradle a sheet of nori in
your hand. You should
hold it in your non-
dominant hand. Make
sure to hold it with the...
2. Place a ball of sushi

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rice in the nori directly over your palm. Dip your hand in water mixed with rice vinegar to... 3. Make an indentation in the center of ...

3 Ways to Roll Sushi -
wikiHow

How to Roll Sushi:
Basic and advanced
cooking techniques from
ExpertVillage.com

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Cooking Tips : How to
Roll Sushi - YouTube
Roll until just an inch of
nori shows at the top.
Seal the edge of the nori
with a little cold water.
Firm it up by squeezing
the mat around the roll
until it feels uniformly
snug. Be careful not to
squeeze so hard that the
ingredients are smashed
or come oozing out the

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sides. It's a fine line;
with practice you'll get
the feel of it.

How to Make
Homemade Sushi |
Allrecipes

how to roll sushi

Uramaki (inside out
roll). Uramaki is the
most common style of
roll found in the U.S.
and it has become
increasingly... Hosomaki

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(skinny roll). Hosomaki is a great way to learn how to roll sushi using only 1-2 ingredients on the inside. Futomaki (fat roll). Futomaki is great for ...

How to Roll Sushi -
Secrets of Sushi
Rolling and Serving the
Sushi 1. Lift the edge of
the nori with the filling
to begin rolling it. Apply

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a light pressure and roll the nori horizontally...

2. Lift the exposed edge of the towel and use its weight to finish rolling.

Push the towel over the top of the rolled... 3.

Place the sushi roll ...

Easy Ways to Roll Sushi Without a Mat: 13 Steps (with ...

Place your bamboo sushi mat in a large

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plastic Ziploc bag or cover it in plastic wrap. Place half a sheet of nori seaweed, shiny side up, on the bamboo mat. With dampened fingers or the back of a...

How to Roll Sushi -

Thrillist Recipes

How to roll sushi with a bamboo mat Step 1. Get your bamboo mat. First, lay your bamboo mat

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and line it with a food-grade plastic sheet.

Always use a... Step 2.

Spread the rice. Once you have the mat and nori in place, spread the sticky rice evenly. You don ' t have to make...

Step 3. Put your choice

...

How to Roll Sushi with
A Bamboo Mat [Step-
by-Step Guide]

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Place a nori sheet on top of your sushi rolling mat. Dampen your hands to prevent sticking, then pick up a handful of rice and spread evenly on your nori sheet, leaving the top third uncovered. Place a thin row of filling ingredients across the middle of the rice. Hold the near edge of the mat, lift and roll

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away from you,
encasing the filling.

How to make sushi -
BBC Good Food

To begin rolling, lift the
end of the bamboo mat
closest to you and fold it
over your sushi

ingredient. 7. Using the
bamboo mat, tuck the
end of the nori into the
rice and ingredient.

Make sure that you have

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a tight roll.

How to Roll Sushi |
Sushi Making Guide
To make a California
roll, cover a sheet of
nori with the sushi rice,
sprinkle with toasted
sesame seeds, then
carefully turn the sheet
of nori and rice over
onto the sushi mat so
the rice is on the bottom
and nori on top. Add

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any combination of fillings, roll and chop as before.

Sushi Rolls | Rice Recipes | Jamie Oliver
Rolling the sushi: You want to roll from the bottom (edge closer to you) using your mat as a guide. Start by sliding your thumbs under the edge of the mat and lift it up and over to fold

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the nori over on itself.
Then continue to pull
the mat forward, rolling
and applying even
pressure to help mold
the roll until it closes.

How to roll sushi –
The Fountain Avenue
Kitchen

Pull the edge of the
bamboo toward you to
fold it underneath your
hands (as shown in the

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picture below), then continue to roll the sushi away from you until you've rolled past the far edge of the seaweed sheet. Bamboo mats are very affordable and relatively easy to find; most Asian grocery stores carry bamboo mats in their kitchenware sections.

How to Roll

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Sushi—The Ultimate
Guide « Food Hacks ...

A maki roll consists of a nori sheet with a layer of sushi rice and filling on top of the rice. The rice and filling are simply wrapped up inside the nori. Rolling a maki is easy. Place a nori sheet on a flat, dry surface and gently spread cooked sushi rice on the sheet.

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Sushi rolling, basic sushi rolling | Make Sushi Arrange 1 / 4 of the cucumber, ginger, avocado and seafood of your choice in a line down the centre of the rice. Lift the end of the mat, and gently roll it over the ingredients, pressing gently. Roll it forward to make a complete roll. Repeat

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with remaining
ingredients.

Basic sushi roll recipe -

All recipes UK

Roll up tightly and
squeeze to seal when
you reach the end.

Repeat with the
remaining nori, salmon
and cucumber, and
more wasabi. Slice each
roll into 6 pieces, and
serve with extra wasabi,

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ginger, soy sauce and salmon roe, if you like. Will keep in the fridge for 1 day.

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