**Sushi: California Roll**

**Day 1 Ingredients:**

250ml short grain rice

300ml water

45ml rice vinegar

15ml sugar

2ml salt

Method:

1. Combine rice and water in a medium pot. Bring water to a boil.
2. Turn the heat to low, cover and steam for 20 minutes. Place cooked rice in a large bowl to cool.
3. Combine vinegar and sugar in liquid measures. Stir to dissolve sugar. Pour slowly over rice, stirring rice gently. Do not over mix rice.
4. Put rice in an 8 by 8 pan (tin or glass). Let cool completely, cover with plastic wrap, label and refrigerate.



Day 2 Ingredients:

4 sheets of nori (seaweed)

Cucumber, thinly sliced

Avocado

Immitation crab

Japanese mayo

Ginger, wasabi and soy sauce

Method:

1. Place plastic wrap over bamboo rolling mat. Place nori on sushi mat, shiny side down.
2. Slightly spread rice over all but one inch along top end, it should be about two rice grains thick.
3. Place fillings about 1/3 up from the lower edge. Squeeze one thin strip of Japanese mayo along fillings. Roll firmly from bottom, pulling mat out from being rolled inside.
4. Slice and serve with pickled ginger, wasabi and soya sauce.

