KIKKOMAN

Japanese Vegan Maki Sushi Rolls recipe

Total time **20 mins** **20 mins** preparation time

Nutritional facts (per portion):
619 kJ / 147 kcal

INGREDIENTS

4 portion(s)

450 g	cooked and seasoned sushi rice
6	nori sheets
For the filling:	
120 g	cucumber, cut into strips
	Wasabi
	A few roasted sesame seeds
For dipping:	
	Kikkoman Sushi & Sashimi Soy Sauce

Also: Cling film, bamboo mat

PREPARATION

Step 1

Halve the nori leaves and place on a rolling mat with the smooth side approx. 5 mm away from the bottom edge. Spread the sushi rice evenly on the nori. Leave around 1 cm at the top edge uncovered for rolling. Then make a groove in the rice for the filling, put a little wasabi paste in it and then add cucumber and sesame seeds.

Step 2

To form the rolls, lift up the sushi rice with the bottom edge of the mat and roll the mat up to the top edge of the nori sheet. Then roll up the mat completely and press the sushi roll together with both hands on the mat. Lift up the edge of the mat and turn the roll forwards slightly so that the edges of the nori sheet meet. Roll up again exerting slight pressure. Then remove the rolling mat and cut the roll into 6 equal pieces.

Step 3

Repeat to make the remaining 3 rolls.