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How To Make Simple And Delicious Sushi(1/2)

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Rolls (Hosomaki)  
(Recipe)

細巻きの作り方

(レシピ) World's

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Monster Shrimp Roll -

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Lessons How To Roll

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## 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 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 ...



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3 Ways to Roll Sushi -  
wikiHow

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

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

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Roll Sushi  
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 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

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**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 (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 ...

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## 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 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 ...

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

Place your bamboo sushi mat in a large 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...

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## Roll Sushi - Thrillist Recipes

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

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

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

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ingredients across the middle of the rice. Hold the near edge of the mat, lift and roll 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



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Roll Sushi  
end of the nori into the  
rice and ingredient.

Make sure that you have  
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

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the sushi mat so the rice is on the bottom and nori on top. Add 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

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edge of the mat and lift it up and over to fold 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

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Roll Sushi

fold it underneath your hands (as shown in the 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.

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How to Roll 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

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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

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Roll Sushi  
complete roll. Repeat  
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

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

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