

How about treating yourself to some Japanese cuisine at home this weekend?

PERFECT FOR ANNIVERSARIES AND BIRTHDAYS, TOO!



CHIRASHI-SUSHI



Serves 4

150g(5oz) sea bream, 150g(5oz) Japanese amberjack (yellowtail), 6 scallops, 2 tablespoons salmon roe, 2 eggs, half a cucumber, 3 cups rice, vinegar dressing (1/3 cup of vinegar with 1 teaspoon of sugar and 2 teaspoons of salt). Alternatively, Italian dressing. 4 teaspoons of soy sauce, as desired. * Add seafood and vegetables as you wish.

RECIPE



1 Cook the rice with a little less water than usual to maintain its firmness.



2 Place in a bowl, and mix in the vinegar dressing.



3 Beat the eggs well and fry them thin in a pan.



4 Cut the fish and other ingredients into bite-sized pieces.



5 Place the rice from step 2 in a rice box and add the finely shredded omelet from step 3.



6 Add first the fish and then the vegetables.



7 Finish with the cucumber and salmon roe.

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