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Falošné sushi recepty

Sushi is a Japanese dish made from rice and seafood. McKee sushi or rolls are sushi, wrapped in nori in the form of a cylinder and cut into several pieces. I offer you a recipe for delicious vegetarian fish rolls, in which all the ingredients go perfectly together. They are not difficult to cook, as it may seem at first glance. All you need is skills. I advise you to try vegetarian sushi, as they are very spectacular, delicious and great for the holiday table. And if you like dishes with nori seaweed, then see more recipes for vegetarian ear, vegetarian fish and fish chops. Vegetarian sushi rolls Ingredients: 1/2 cup round rice 2/3 cup water 3 leaves nori (compressed seaweed) 1 carrot 1 small avocado 1 cucumber 150 g tofu or adige cheese (or vegetarian or cream cheese) rice or apple cider vinegar salt, wasabi sugar (Japanese condium) soy sauce marinated for ginger preparation. The ingredients for cooking vegetarian sesame rolls should be fried in a dry frying pan until golden brown, stirring constantly. Fried sesame for boiled rolls If you bought wasabi powder, then you need to prepare a paste, just mix with water. Wasabi is Japanese horseradish now we will make rice. It should be a mandatory circle. It should be poured into a large bowl and rinsed in water several times to wash the starch. Pour the rice with water and burn. boil, make the smallest fire and close tightly with a lid. Leave for 10 minutes (for a large amount of rice - for 15 minutes), without opening the lid and in any case without stirring. Since in the rice we will add dressing, salt is not necessary. When the rice is ready, turn off the heat and leave it under the lid for another 10 minutes. Thus, you can prepare rice (not necessarily round) for other dishes in which it is included, or as a separate garnish, only in this case you need to add 0.5 tsp salt. Carrots

are peeled and cut into strips. Boil the chopped carrots in a small amount of salted water for a few minutes (until softened) and discarded on a glaze. Make a garment for rice. To do this, mix 4 tablespoons of vinegar (rice or apple), 2 tablespoons of sugar, 1 tsp salt and gently dissolve sugar and salt. Season rice is dressed with the finished rice in a wide bowl. It's got to be crumbly. Boiled rice to cook sushi When cool a little, season with prepared vinegar. Vinegar should be added gradually, carefully twisting the rice with a wooden spatula. One to two cups of dry rice will take about half of the boiled dressing. Peel the avocado and cucumber and cut them into thin strips. If there are large seeds in the cucumber, it will be necessary to cut them off. Cut tofu or adic cheese in the bars. Ingredients for filling vegetarian sushi rolls To get properly twisted rolls without snail, you need from each sheet of nori (on the smaller side) cut a strip 4 cm wide (their preparation of vegetarian fried fish). Nori for the preparation of rolls After rice after dressing with vinegar has become very sticky and we will stick to the hands, you need to mix water with soy sauce or vinegar, and in this mixture to dip each time fingers before taking rice. Water with soy sauce for wetting hands Put the nori smooth side of the bamboo pad and expose the top evenly rice layer 7 mm, leaving at the top of the edge of the nori without rice (about 2 cm). Cooking vegetarian sushi rolls - Rice take wasabi finger and apply to rice in the middle of the strip. Sprinkle the sesame seeds over the entire surface of the rice. Cooking vegetarian sushi rolls - rice, sesame and wasabi In the middle of the rice lay out paths of strips of cucumber, avocado and carrots. Cooking vegetarian sushi rolls - laying the filling on top of vegetables put bars tofu or cheese. Cooking vegetarian rolls should now use a bamboo mat to roll it all in one cylinder as follows. A strip of nori, which is rice-free, moistened with water. Combining the lower edge of the nori with the edge of the mat and holding the topping with your fingers, you need to lift the mat with your thumbs and bend it forward from yourself so that the lower edge of the rice meets the tip. Then twist the edge of the mat and wind the resulting sausage back and forth. It should be dense enough, and the end of the nori, soaked in water, should be well glued to it. Rotating rolls Also make two more rolls. Vegetarian rolls now cut each roll with a sharp knife into 6-8 pieces, every time I wet the knife in water. Make-sushi or ready rolls Ready rolls should be served with soy sauce and marinating ginger. Take a piece of sushi with sticks, dip it first in the sauce, and then send it to the mouth. Before you take the next one, eat leaves of pickled ginger, it will cleanse the palate from the previous taste and enjoy vegetarian sushi in a new way. With ginger they go very well and eat faster than without it, so I recommend :). I hope you make it! Enjoy your meal! P. S. If you like the recipe, subscribe to the updates, as there will be a lot of interesting dishes ahead. in my bookmarks! Recipe Author: 651 Score: 4.74 out of 5 (185 votes) Load... V tomto videu nájdete zaujímavý recepta na falošné sviečkové sviečkové medailonky s chimmichurri omáčkou a zemiakmi. V tomto videu nájdete zaujímavý recepta na falošné sviečkové sviečkové medailonky s chimmichurri omáčkou a zemiakmi. 10min sy'n ystod y nápoie Kľúčové slová: falošná sviečková Oregano mletka paprika Cesnak červená cibuľa Pet Rožlena rosepceptskepttsceptiveness of chemists Hlavinná ja medra

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