

Fillings in the Middle.



General Rice Cube Tips...

- Remember, for Rice Cubes with diced ingredients press a little bit firmer. Be sure ingredients are small diced pieces and that Rice or the main holding ingredient is at least 70% of the mixture.
- Ensure your ingredients isn't too sloppy, wet or over sticky. Microwave or cook off until your mixture is firm and clumping.
- Cold rice often requires reheating to remove the watery separation of cold rice Cold Jasmine Rice remains firm and is a perfect rice to use cold.
- To store Rice Cubes place in an air tight container in the fridge. Serve within 2 hours.

To make sushi style Rice Cubes with fillings inside it's very easy.

Simply fill half the well of the Rice Cube in the starting position... make a small nest in the middle with the back of the spoon or your finger. Take your favorite ingredients and fill the middle. Place the ingredients on the inside face of the mold and they will be seen when you release the cube.

Fill the remainder of the well with rice and press to form your sushi.
View the demonstration video online also.

Once your cube is formed you can then cut a strip of Nori and roll around the outside. Simply place the nori flat and roll the cube across the Nori side by side, or roll in seeds for something different.

You can use Sushi Rice with the vinegar and sugar if you wish, you can use just the Sushi rice on its own or try Jasmine rice which works perfectly and is shown above.