

GIANT SUSHI CAKE

Serves 8

INGREDIENTS

For the sushi rice:

- 3 cups Spekko Royal Umbrella Jasmine Rice
- 1 tsp salt
- ¼ cup rice vinegar
- 1 tbsp sugar

For the filling:

- 5 tins (170g each) shredded tuna
- 1 cup mayonnaise
- 1 cucumber, sliced thinly into rounds
- 2 avocados, sliced thinly

Serving suggestion:

- 1 tub (250g) cream cheese
- 1½ cups black sesame seeds (optional)
- 1 avocado, sliced and arranged into roses
- 1 cup pickled ginger, drained and rolled into roses
- 1 cucumber, peeled into ribbons and rolled into roses
- 1 cup sushi mayonnaise
- 1 cup soya sauce

METHOD

1. Line the base and sides of a springform cake tin with clingfilm.

For the sushi rice:

1. Rinse the rice thoroughly under cold water until the water runs clear.
2. Combine the rice and ½ tsp salt in a pot and cover with 2 cups of cold water. Soak for 30 minutes. Cover with a lid, bring to the boil and simmer for 15-20 minutes, or until the water has been absorbed. Remove from the heat, place a kitchen towel in between the pot and lid and allow to stand for 12 minutes. Spread the steamed rice over a baking tray to cool.
3. Combine the rice vinegar, sugar and the remaining salt in a small saucepan. Bring to a simmer on a low heat and stir until the sugar is dissolved. Take off the heat and allow to cool.
4. Stir the vinegar mixture through the cooled rice and set aside.

To assemble:

1. Divide the rice into 3 equal portions.

