

# ICE TRAY SUSHI BITES 3 WAYS

Makes 48

## INGREDIENTS

### For the sushi rice:

1½ cups Spekko Royal Umbrella Jasmine Long Grain White Rice  
1 tsp salt  
1 tsp sugar  
2 tbsp rice vinegar

### For the salmon sushi:

240g smoked salmon  
½ small avocado, peeled

### For the biltong sushi:

50g thinly sliced biltong  
3 tbsp cream cheese

### For the vegetarian sushi:

½ small avocado, peeled  
1 medium cucumber

### Serving suggestion:

Biltong dust  
Sesame seeds  
Mayonnaise  
Soy sauce  
Pickled ginger, drained  
Wasabi paste

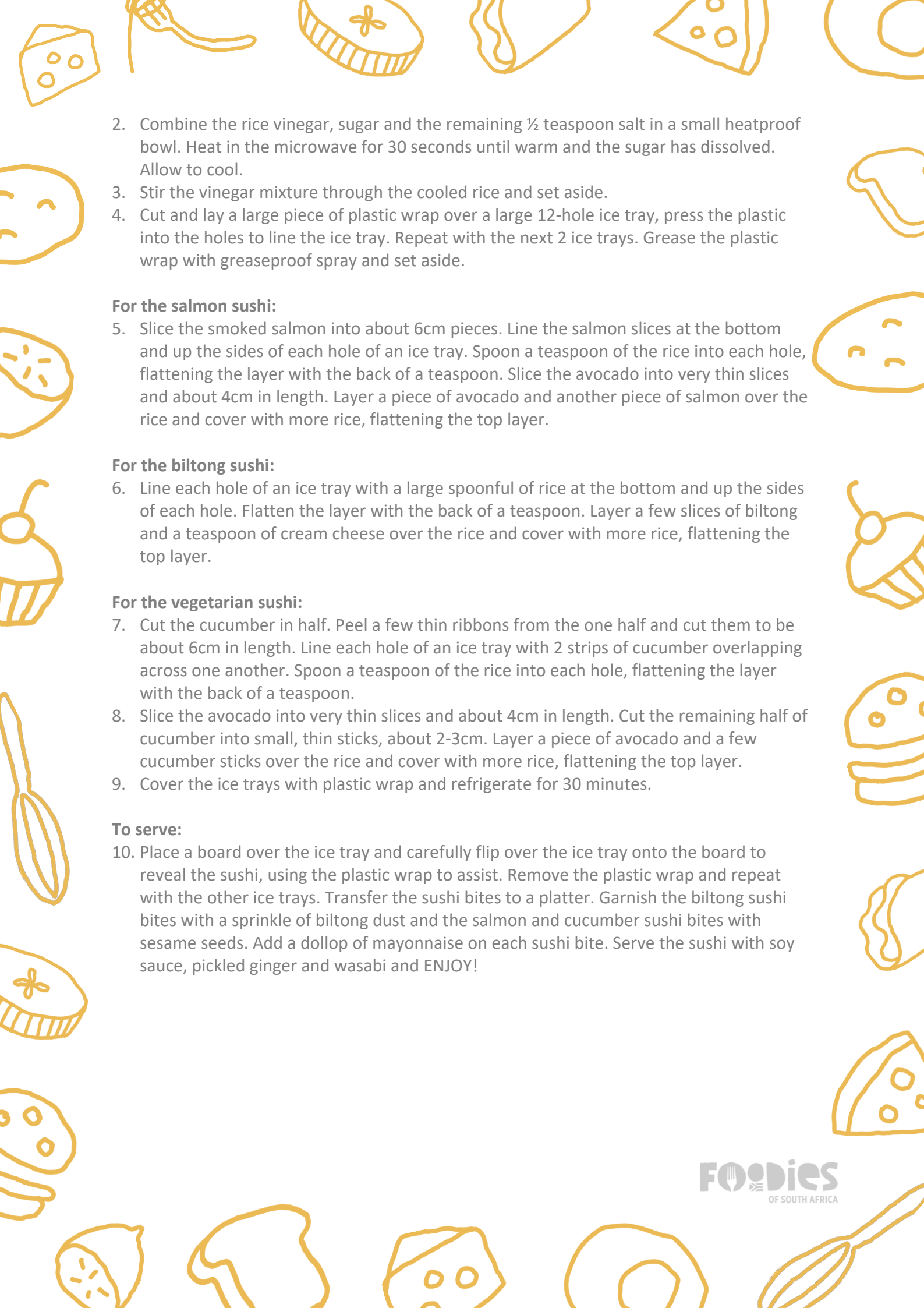
### Extras:

3 large 16-hole ice trays  
Chopsticks

## METHOD

### For the sushi rice:

1. Rinse the Spekko Royal Umbrella Jasmine Long Grain White Rice thoroughly under running water until the water runs clear. Combine the rice with ½ teaspoon salt in a pot and cover with 3 cups of water. Bring to a simmer over a medium heat, lid slightly ajar. Lower the heat, cover the pot and simmer for 15-20 minutes or until the water has been absorbed. Remove the pot from the heat, place a kitchen towel in between the pot and lid and allow to stand for 10 minutes. Spread the rice over a baking tray and allow to cool.

- 
2. Combine the rice vinegar, sugar and the remaining  $\frac{1}{2}$  teaspoon salt in a small heatproof bowl. Heat in the microwave for 30 seconds until warm and the sugar has dissolved. Allow to cool.
  3. Stir the vinegar mixture through the cooled rice and set aside.
  4. Cut and lay a large piece of plastic wrap over a large 12-hole ice tray, press the plastic into the holes to line the ice tray. Repeat with the next 2 ice trays. Grease the plastic wrap with greaseproof spray and set aside.

#### **For the salmon sushi:**

5. Slice the smoked salmon into about 6cm pieces. Line the salmon slices at the bottom and up the sides of each hole of an ice tray. Spoon a teaspoon of the rice into each hole, flattening the layer with the back of a teaspoon. Slice the avocado into very thin slices and about 4cm in length. Layer a piece of avocado and another piece of salmon over the rice and cover with more rice, flattening the top layer.

#### **For the biltong sushi:**

6. Line each hole of an ice tray with a large spoonful of rice at the bottom and up the sides of each hole. Flatten the layer with the back of a teaspoon. Layer a few slices of biltong and a teaspoon of cream cheese over the rice and cover with more rice, flattening the top layer.

#### **For the vegetarian sushi:**

7. Cut the cucumber in half. Peel a few thin ribbons from the one half and cut them to be about 6cm in length. Line each hole of an ice tray with 2 strips of cucumber overlapping across one another. Spoon a teaspoon of the rice into each hole, flattening the layer with the back of a teaspoon.
8. Slice the avocado into very thin slices and about 4cm in length. Cut the remaining half of cucumber into small, thin sticks, about 2-3cm. Layer a piece of avocado and a few cucumber sticks over the rice and cover with more rice, flattening the top layer.
9. Cover the ice trays with plastic wrap and refrigerate for 30 minutes.

#### **To serve:**

10. Place a board over the ice tray and carefully flip over the ice tray onto the board to reveal the sushi, using the plastic wrap to assist. Remove the plastic wrap and repeat with the other ice trays. Transfer the sushi bites to a platter. Garnish the biltong sushi bites with a sprinkle of biltong dust and the salmon and cucumber sushi bites with sesame seeds. Add a dollop of mayonnaise on each sushi bite. Serve the sushi with soy sauce, pickled ginger and wasabi and ENJOY!