



Salmon & Cheese Onigiri

COOKING
TIME



7.5 mins

MODE



Onigiri

SERVES



6 pieces

INGREDIENTS

3 cups cooked Sushi Rice
50g salmon fillet
6 cubed mozzarella cheese (10g each)
6 sheets nori seaweed
1 teaspoon sesame seeds

Shoyu sauce mixture:
1 teaspoon Japanese shoyu sauce
¼ teaspoon honey

METHODS

1. Pan fry the salmon fillet for 3 to 4 mins and shred until its fine. Combine it with the cooked sushi rice.
2. To assembly, separate the salmon rice into equal portions, approximately one large handful for each onigiri.
3. Dampen your hands with water. This stops the rice sticking to your hands and helps keep it fresher for longer.
4. Pick up one portion of rice. Wrap a piece of mozzarella cheese in the salmon rice.
5. Start to press and squeeze the rice into the shape you desired.
6. Place a slice of nori on top of the onigiri and sprinkle with sesame seeds.
7. Brush the top of the onigiri with shoyu sauce mixture.
8. Place the onigiri in the toaster and select onigiri mode.