Sushi with Mini Bambini Mozzarella

Up to 30 min. | *Normal* | *Vegetarian*

Zubereitung

1. Rinse the sushi rice and place in a pan or rice cooker with 270 ml water, a little sesame oil and lime oil, cover and simmer.
2. Soak the sushi seaweed in water and lay out on a bamboo mat.
3. Leave the finished rice to evaporate on a tray, season with salt, pepper, lime oil, sushi vinegar and sesame oil and spread over the seaweed leaves.
4. Sprinkle the Bambini Mozzarella Mini from Goldsteig with lemon, place on top of the rice and season with finely chopped sun-dried tomatoes and wasabi.
5. Roll up tightly.

Zutaten

- 200 g sushi rice
- 4 pieces sushi seaweed leaves
- 1 pack of GOLDSTEIG Bambini Mozzarella Mini
- Wasabi (green horseradish)
- Peanut oil
- Sushi vinegar
- Sesame oil
- Lime oil
- salt, pepper
- sun-dried tomatoes