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Beginner's Guide to Making Sushi *How To: Step-by-Step Sushi at Home*

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Make a California Roll |

Sushi Lessons How To

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Making a Hand Roll 1. Cradle a sheet of nori in your hand. You should hold it in your non-dominant hand. Make sure to hold it with the...
2. Place a ball of sushi rice in the nori directly over your palm. Dip your hand in water mixed with rice vinegar to...
3. Make an indentation in the center of ...

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3 Ways to Roll Sushi -
wikiHow

How to Roll Sushi:
Basic and advanced
cooking techniques
from ExpertVillage.com

Cooking Tips : How to
Roll Sushi - YouTube
Roll until just an inch of
nori shows at the top.
Seal the edge of the nori
with a little cold water.

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Firm it up by squeezing the mat around the roll until it feels uniformly snug. Be careful not to squeeze so hard that the ingredients are smashed or come oozing out the sides. It's a fine line; with practice you'll get the feel of it.

How to Make
Homemade Sushi |
Allrecipes

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Uramaki (inside out roll). Uramaki is the most common style of roll found in the U.S. and it has become increasingly...

Hosomaki (skinny roll). Hosomaki is a great way to learn how to roll sushi using only 1-2 ingredients on the inside. Futomaki (fat roll). Futomaki is great

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How to Roll Sushi -
Secrets of Sushi

Rolling and Serving the
Sushi 1. Lift the edge of
the nori with the filling
to begin rolling it.

Apply a light pressure
and roll the nori
horizontally... 2. Lift the
exposed edge of the
towel and use its weight
to finish rolling. Push

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Roll Sushi
the towel over the top of
the rolled... 3. Place the
sushi roll ...

Easy Ways to Roll
Sushi Without a Mat: 13
Steps (with ...
Place your bamboo
sushi mat in a large
plastic Ziploc bag or
cover it in plastic wrap.
Place half a sheet of nori
seaweed, shiny side up,
on the bamboo mat.

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With dampened fingers
or the back of a...

How to Roll Sushi -
Thrillist Recipes

How to roll sushi with a
bamboo mat Step 1. Get
your bamboo mat. First,
lay your bamboo mat
and line it with a food-
grade plastic sheet.

Always use a... Step 2.
Spread the rice. Once
you have the mat and

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nori in place, spread the
sticky rice evenly. You
don't have to make...
Step 3. Put your choice
...

How to Roll Sushi with
A Bamboo Mat [Step-by-
Step Guide]

Place a nori sheet on top
of your sushi rolling
mat. Dampen your
hands to prevent
sticking, then pick up a

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handful of rice and spread evenly on your nori sheet, leaving the top third uncovered. Place a thin row of filling ingredients across the middle of the rice. Hold the near edge of the mat, lift and roll away from you, encasing the filling.

How to make sushi -
BBC Good Food

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To begin rolling, lift the end of the bamboo mat closest to you and fold it over your sushi ingredient. 7. Using the bamboo mat, tuck the end of the nori into the rice and ingredient. Make sure that you have a tight roll.

How to Roll Sushi |
Sushi Making Guide
To make a California

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roll, cover a sheet of nori with the sushi rice, sprinkle with toasted sesame seeds, then carefully turn the sheet of nori and rice over onto the sushi mat so the rice is on the bottom and nori on top. Add any combination of fillings, roll and chop as before.

Sushi Rolls | Rice
Recipes | Jamie Oliver

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Roll Sushi: You want to roll from the bottom (edge closer to you) using your mat as a guide. Start by sliding your thumbs under the edge of the mat and lift it up and over to fold the nori over on itself. Then continue to pull the mat forward, rolling and applying even pressure to help mold the roll until it closes.

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How to roll sushi – The
Fountain Avenue
Kitchen

Pull the edge of the bamboo toward you to fold it underneath your hands (as shown in the picture below), then continue to roll the sushi away from you until you've rolled past the far edge of the seaweed sheet. Bamboo mats are

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very affordable and relatively easy to find; most Asian grocery stores carry bamboo mats in their kitchenware sections.

How to Roll Sushi—The Ultimate Guide « Food Hacks ...

A maki roll consists of a nori sheet with a layer of sushi rice and filling on top of the rice. The

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rice and filling are simply wrapped up inside the nori. Rolling a maki is easy. Place a nori sheet on a flat, dry surface and gently spread cooked sushi rice on the sheet.

Sushi rolling, basic
sushi rolling | Make
Sushi

Arrange 1/4 of the
cucumber, ginger,

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avocado and seafood of your choice in a line down the centre of the rice. Lift the end of the mat, and gently roll it over the ingredients, pressing gently. Roll it forward to make a complete roll. Repeat with remaining ingredients.

Basic sushi roll recipe -

All recipes UK

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Roll up tightly and squeeze to seal when you reach the end. Repeat with the remaining nori, salmon and cucumber, and more wasabi. Slice each roll into 6 pieces, and serve with extra wasabi, ginger, soy sauce and salmon roe, if you like. Will keep in the fridge for 1 day.

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