

CHICKEN RICE MAKI



Ingredients

(a) Ingredients for Chicken Rice:

- **Corniche Chef Express Hainanese Chicken Rice Paste** - 1 packet
- Short Grain Rice – 420g (2 cups)
- Water – 500mL
- 2-3 Pandan Leaves (optional)

(b) Ingredients for filling:

- Avocado – 2 nos. (sliced)
- Flying Fish Roe – 100g
- Japanese Cucumber – 2 nos. (strips)
- Nori (Roasted Japanese Seaweed) – 5 sheets

Accompaniments: Japanese Pickled Ginger, Wasabi, Shoyu (Japanese Soy Sauce)

Method

1. Rinse Japanese rice in tap water until it runs clear.
2. Drain the rice in a colander and set aside for 30 minutes. Place the rice in rice cooker and add Corniche Chef Express Hainanese Chicken Rice Paste and water. Let the rice soak in water at least 30 minutes before cooking.
3. Once rice is cooked, remove chicken rice from rice cooker and allow to cool before rolling.
4. Lay a piece of nori on the rolling mat, shiny side down.
5. Place about ½ cup of chicken rice on the nori and spread until even, leaving around 1 cm strip along the edge.
6. Arrange desired fillings along this strip of uncovered nori.
7. Using the rolling mat, begin to tightly roll the sushi. Start at the side nearest to you, and roll away from you. Tighten the rolled sushi once more by squeezing with the rolling mat.
8. Cut sushi into 6 or 8 pieces and serve with wasabi, shoyu and Japanese pickled ginger.