

Mount Fuji Sushi

Servings: 6

Prep Time: 20min

Cook Time: [Click here to enter text.](#)



Ingredients

- 1 pack frozen Norwegian Smoked Salmon slices, thawed
- 50 ml White Rice, over- cooked until almost sticky
- 10 ml rice or wine vinegar heated with 5 ml sugar
- ½ Avocado pear
- 1/8 cucumber, cut into matchstick strips
- Optional: cooked prawn or shrimp

Directions

1. Set up one egg-cup per portion and push in a piece of plastic cling-film to line the base and sides
2. Line the inside of each one with overlapping trimmed salmon slices, allowing them to spill out over the edge.
3. "Cut-in" the cooled sugar and vinegar to the cooked warm rice and firmly spoon half-full into the lined egg cups.
4. Place fine avocado cubes, cucumber and if you like, a small cooked prawn or shrimp down the centre.
5. Cover with more sushi rice to the brim and fold over the salmon slices to cover this into a compact moulded shape. Bring the cling film up and twist several times to help compress the shape firmly before chilling well.
6. At serving time, un wrap the moulds directly onto each platter, with your choice of accompaniments such as Dipping Soy Sauce, pink pickled ginger, wasabi paste or wasabi Mayo.