

# STACKED SUSHI

Yield: 64 pieces

Time: 45 minutes + chilling time

## INGREDIENTS

- 1 pound, 4 ounces Japanese short-grain rice

### Sushi dressing

- 3-1/2 fluid ounces rice wine vinegar
- 1/4 cup caster sugar (superfine, but not confectioners; can use regular sugar)
- 1 teaspoon salt
  
- 1/3 cup mayonnaise
- 2 teaspoons wasabi paste
- 4 sheets nori
- 10-1/2 ounces smoked salmon or sashimi-grade tuna
- 1/4 cup pickled ginger slices
- 1 avocado thinly sliced

## DIRECTIONS

Rinse rice in a strainer under cold running water until water runs clear. Leave rice in strainer and let drain for up to an hour. Put rice in a saucepan with 3 cups of water and bring to a boil. Cook for 5, then reduce heat to low, cover and cook for 12 to 5 minutes, or until rice is fully cooked and water is completely absorbed. Remove from the heat; remove lid and cover pan with a clean tea towel for 10 or 12 minutes.

To make the sushi dressing, combine all ingredients and stir until the sugar has dissolved.

Spread the rice over the base of a non-metallic dish—a glass casserole dish would be excellent. Pour sushi dressing over the rice and use a spatula or a rice paddle to mix the dressing with the rice, separating the grains. (Your goal is to make the rice grains stick together slightly.) Gently fan the rice with the rice paddle or wooden spoon until the rice cools to room temperature. You can spread the rice on a sheet pan lightly sprayed with oil at this point

Combine mayonnaise and wasabi in a small bowl. Lay a sheet of nori, shiny side up, on a clean sheet pan lined with parchment paper. Cover with one third of the rice. Spread with a little wasabi-mayonnaise mixture; top with a third of the salmon and a third of the avocado. Top with another sheet of nori and flatten slightly with a rolling pin. Repeat two more times to form three layers; top with the remaining sheet of nori. Reserve the remaining wasabi mayonnaise.

Cover and refrigerate, in pan, for about an hour. (You can place another sheet pan atop the covered sushi and weight it with a couple of cans to slightly compress and firm the sushi.)

Remove sushi from the refrigerator and, with a very sharp carving knife, trim the edges and slice into squares. ...] Garnish with wasabi mayonnaise and pickled ginger slices.

## NOTES

The easiest way to cut the sushi into squares is to first slice through the middle, then cut into equal segments from center to end, repeating from center to the other end.

This preparation method works for any kind of sushi – California Roll, tuna roll, any roll you choose.