

Korean Style Sushi Recipe

Ingredients:

2 sheets of dried seaweed for sushi rolls
300 g spinach
3 bowls of steamed white short-grained rice
6 pieces of shrimps
½ cup of white vinegar
200 g Kim chi
¼ cup of fructose
2 eggs
½ teaspoon of salt

Method:

Stir-well steamed white rice with white vinegar, fructose and salt when it is still hot; then leave to cool at room temperature. Boiled spinach with hot water, then soak into iced water, drained and leave aside. Boiled shrimps and remove all shells. Lightly beat the eggs and pan-fried to a large thin slice and shred or cut into long strips. Place a piece of dried seaweed onto a bamboo mat and put some rice onto the dried seaweed and roll up with some drained spinach, shrimp, Kim chi and shredded egg to form sushi rolls. Serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]