



## Fukimiso onigiri ????

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 cup of japanese rice
- 1,2 cup of water
- 4 tea spoons of fukimiso (miso containing butterbur sprouts)
- salt
- sheet of nori seaweed

### Instructions

1. Wash rice 30 minutes before cooking. Add rice to a large bowl full of water. Mix 2 or 3 times and discard whitish water.
2. Repeat 3 or 4 times
3. Strain rice, let it sit for 30 minutes.
4. Bring 1,2 cup of water with washed rice to boil, reduce heat and simmer about 15 min.
5. Turn off fire. Do not open the top. Let rice stand for 10 minutes.
6. Line the small bowl with a piece of plastic wrap, sprinkle with water and salt, add rice, place 1/2 tea spoon of fukimiso in the middle.
7. Gather up the ends of the plastic wrap. Firstly, twist tightly to form a ball, later continue squeezing in order to form triangular rice ball.
8. Remove plastic wrap and decorate with stripe of nori.