



Inarizushi & tamagoyaki lunch

NIBBLEDISH CONTRIBUTOR

Ingredients

- 270 ml of sushi rice
 - 270 ml of water
 - furitake (of your choice)
 - 3 tablespoons of vinegar
 - 1,5 tablespoon of sugar
 - pinch of salt
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- 6 abura-age (fried tofu bags)
 - 1 cup dashi soup stock
 - 2,5 tablespoons sugar
 - 2 tablespoons mirin
 - 2 tablespoons soy sauce
 - 4 eggs, beaten
 - 3 tablespoons of dashi soup stock
 - 2 tablespoons of sugar
 - dried nori, cut in stripes
 - 1/2 of daikon, peeled and julienne
 - 1 tablespoon of bonito flakes
 - 2 tablespoons of light soy sauce

Instructions

1. Soak rice, drain and soak again, leave it for 30 minutes.
 2. Drain rice, place in the pot and water, cook over high heat till it boil, reduce heat and simmer over low heat about 20 minutes or till water evaporates.
 3. Switch off the stove and let it sit in covered pot for about 15 minutes.
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4. Blanch abura-age in boiling water to remove excess of oil. Drain and dry with paper towels. Cut in halves.
 5. Heat dashi, sugar, mirin and soy sauce, mix well and bring to boil. Reduce heat and add abura-age, cover the pot, simmer till liquid is almost absorbed.
 6. Cool abura-age.
 7. Add furitake and seasonings (sugar and salt dissolved in vinegar) to the rice, mix well.
 8. Wet your hands, form small moulds of rice and put them inside abura-age, press lightly and fold the sides of the "bag" to close it.
 9. Mix eggs, dashi and sugar.
 10. Lightly oil the frying pan, heat, pour part of the eggs, spread over the surface, fry till half done, roll to one side, pour in eggs and repeat procedure till eggs are used.
 11. Shape the tamagoyaki with sushi bamboo mat.
 12. Cut in 2 cm thick sections, badge with stripe of nori.
 13. Prepare daikon salad, arrange juliennes in serving bowls, atop with bonito flakes and sprinkle with soy sauce.