

Black Cod Sushi

Preparing the rice	Preparing all the other things
<ul style="list-style-type: none">● Mix 3 T sugar and 1 t salt with the vinegar jar on your table● Put the rice into a bowl with cold water and let it sit for 10 minutes● Strain the rice with the colander lined with cheesecloth● Put the rice into the saucepan and add 3 cups of water● Bring the rice to a boil over high heat● As soon as it starts to boil, reduce the heat to low and cover it with the lid.● Cook the rice for exactly 15 minutes● Move the rice to cool part of the stove. Quickly take the lid off and cover the pot with a towel. Put the top back on and let it rest for 10 minutes. Don't uncover it.● After the rest period. Fluff the rice with a fork Sprinkle the vinegar mix over the rice and gently mix it. . The rice should remain fluffy and not get smushed.● Spread the rice onto parchment that you put onto the cookie sheet.● This is boring but crucial. Fan the rice until it gets cool. Then put a damp cloth over the top of the cookie sheet while you do other things.	<p><u>The cod</u></p> <p>Line a cookie sheet with parchment paper. Put the fish onto the paper. Season it with a bit of salt and pepper. Cook in 350° oven for about 10 minutes then get Scott to help you check doneness</p> <p><u>The avocado</u></p> <ul style="list-style-type: none">● Scoop the avocado out with a spoon● Make slices● Set them aside until you build the sushi rolls <p><u>The cucumber</u></p> <ul style="list-style-type: none">● Peel it● Slice it in half to get the round out.● Use a spoon to scrape out the seeds.● Slice into matchstick thickness pieces <p>Slice the carrots into very thin pieces.</p> <p>Slice the peppers into very thin pieces.</p> <p>There are other ingredients on the table that you can add to your sushi</p>
When we make plates we will join up with the other groups	