

## Salmon Black Rice Nigiri

Independent

Chef Kevin of Sun Cuisines

**Recipes makes: 1 Servings** 



## Ingredients-

0.5 oz. raw salmon



0.4 oz. black rice



0.2 oz. marinated black rice sauce

## PREPARATION:

- 1. Hold a piece of sliced raw salmon in your left hand and lay flat on your
- 2. Using the fingertips of your right hand, lightly collect a bite-sized ball of marinated black rice
- 3. Do not squeeze the rice
- 4. Place the rice ball in your right palm on the salmon
- 5. Without moving your thumb, gently fold your left hand to shape the sushi on the sides, as you use your right index and middle fingers to hold the topping in place
- 6. The right fingers are like a lid to the left hand's mold
- 7. Enjoy!