

# Nigiri Su?i

Authentic homemade salmon nigiri sushi recipe. Learn to make perfect sushi rice and fresh salmon nigiri at home with step-by-step instructions.

60	30	90	8	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Nigiri Su?i

## Malzemeler

- 2 cup rice
- 1 cup vinegar
- 2 tbsp granulated sugar
- 1 tsp rock salt
- 30 slice salmon
- 2 tbsp kombu

## Yap?l???

- 1 Prepare the sushi rice**

Rinse 2 cups of sushi rice in a fine mesh strainer under cold running water, stirring gently with your hands until the water runs clear, about 3-4 minutes.
- 2** Combine the rinsed rice with 2 cups of water in a heavy-bottomed pot. Bring to a rolling boil over high heat, then immediately reduce heat to low, cover tightly, and simmer for 18 minutes without lifting the lid.
- 3** Remove rice from heat and let stand covered for 10 minutes to finish steaming and absorb remaining moisture.
- 4 Make the seasoning mixture**

Heat 2 tablespoons rice vinegar, 2 tablespoons sugar, and 1 teaspoon salt in a small saucepan over medium heat, stirring constantly until sugar and salt completely dissolve, about 2 minutes.
- 5 Season the rice**

Transfer hot rice to a large shallow bowl and gradually drizzle the warm vinegar mixture over it while gently folding with a wooden spoon, cutting through the rice rather than stirring to avoid mashing the grains.
- 6** Continue folding while fanning the rice with your free hand or a handheld fan until it cools to room temperature and becomes glossy, about 5-8 minutes.
- 7 Prepare the fish**

Slice the salmon into 30 pieces, each about 3 inches long, 1 inch wide, and ¼ inch thick, cutting at a slight diagonal angle with a very sharp knife in one smooth motion.
- 8 Form the nigiri**

Mix equal parts rice vinegar and water in a small bowl for hand-dipping. Wet your hands in the mixture, then take about 1 tablespoon of

seasoned rice and gently form into a compact oval shape using light pressure.

- 9 Place a tiny dab of 2 tablespoons wasabi on the rice oval, then drape one slice of salmon over the rice, pressing gently to make it adhere without squashing the rice.
- 10 Repeat forming rice ovals and topping with salmon until all ingredients are used, re-wetting hands frequently to prevent sticking.
- 11 **Serve**  
Arrange nigiri on a serving platter and serve immediately at room temperature with soy sauce, remaining wasabi, and pickled ginger on the side.

## ?puçlar?

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Use sashimi-grade salmon from a reputable fish supplier to ensure safety when consuming raw fish. If unavailable, smoked salmon makes an excellent cooked alternative.

Rinse Japanese short-grain rice until the water runs clear, then soak for 30 minutes before cooking. This removes excess starch and ensures perfectly textured sushi rice.

Keep your hands slightly damp with vinegar water when forming the rice to prevent sticking, but avoid making them too wet as this will make the rice mushy.

Cut salmon into uniform 1/2-inch thick slices at a slight angle to create elegant pieces that drape nicely over the rice oval.

Form rice ovals gently using light pressure – overworking will make the rice dense and tough instead of tender and cohesive.

Serve nigiri immediately after assembly at room temperature for the best texture and flavor contrast between the cool fish and room-temperature rice.

Place a small amount of wasabi between the fish and rice rather than mixing it with soy sauce to experience the traditional flavor balance.

Practice the hand-forming technique with cooked rice first if you're new to making nigiri – muscle memory is key to consistent results.