

Onigiri Piringç Toplar?

Authentic Japanese Onigiri (rice balls) recipe. Easy-to-make triangular rice balls filled with tuna and wrapped in nori seaweed.

20	50	70	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Onigiri Piringç Toplar?

Malzemeler

- 100 g rice
- 6 cup water
- 4 nori seaweed sheet
- 1 pinch sea salt
- 3 tbsp sesame
- 1 cup rice vinegar

Yapılı???

- Cook the rice**

Rinse 100g rice under cold running water until the water runs completely clear, about 2-3 minutes of rinsing.
- Combine the rinsed rice with 6 cups water in a medium saucepan. Bring to a boil over high heat, then reduce heat to low, cover tightly, and simmer for 18 minutes without lifting the lid.**
- Remove from heat and let stand covered for 10 minutes to finish steaming. Fluff with a fork and let cool for 5-10 minutes until warm to the touch but not hot.**
- Prepare workspace**

Mix 1 cup warm water with 1 pinch salt in a small bowl to create salt water for your hands. Place this bowl near your work area along with the 4 nori sheets.
- Shape the onigiri**

Wet your hands thoroughly with the salt water. Take about 1/4 of the warm rice (roughly 80-100g) in your wet palm and gently press to create a shallow well in the center.
- Place about 3/4 tablespoon of your chosen filling in the well. Cover with a small amount of additional rice and gently press the edges together to completely enclose the filling.**
- Cup the rice ball between both palms and apply gentle, even pressure while rotating to form a triangular shape with slightly rounded edges. Re-wet your hands with salt water as needed to prevent sticking.**
- Finish and serve**

Wrap the bottom half of each onigiri with 1 nori sheet, leaving the top exposed. Press gently to help the nori adhere to the rice.

- 9 Repeat the shaping process with the remaining rice to make 3 more onigiri. Serve immediately at room temperature or store covered for up to 4 hours.

?puçlar?

Use short-grain Japanese rice or sushi rice for the best texture. Long-grain rice doesn't stick together properly and will fall apart when shaped.

Wet your hands with salt water before handling rice to prevent sticking and add subtle seasoning to the exterior.

Keep rice warm but not hot when shaping. Rice that's too hot will burn your hands, while cold rice won't bind together properly.

Don't overfill onigiri with filling. A small amount creates the perfect rice-to-filling ratio and prevents the rice ball from breaking apart.

Apply gentle, even pressure when shaping. Too much force makes dense, hard onigiri, while too little creates loose, crumbly rice balls.

Store nori separately from rice until serving to maintain its crispy texture. Humid nori becomes chewy and unpleasant.

Make indentations in the rice before adding filling to create space without thinning the rice walls too much.

Sprinkle sesame seeds on the outside for extra flavor and visual appeal. Black sesame seeds provide nutty taste and attractive contrast.