

# Suşi Pilavı

Learn to make authentic sushi rice with this easy step-by-step recipe. Perfect seasoned sushi rice using rice vinegar, sugar, and salt for homemade sushi.

10

HAZIRLIK DK

35

PIRME DK

45

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Suşi Pilavı

## Malzemeler

- 2 cup rice
- 2 cup water
- 0.25 cup rice vinegar
- 2 tbsp granulated sugar
- 0.5 tbsp sea salt

## Yapılışı

- Prepare the Rice**

Rinse 2 cups of short-grain Japanese rice in a fine-mesh strainer under cold running water, gently agitating the grains with your fingers until the water runs clear, about 5-7 rinses.
- Place the rinsed rice in a bowl and cover with cold water. Soak for 30 minutes to allow the grains to absorb moisture evenly.
- Make the Seasoning**

Combine 0.25 cups rice vinegar, 2 tablespoons sugar, and 0.5 tablespoons salt in a small saucepan. Heat over low heat, stirring constantly, until the sugar and salt completely dissolve, about 2-3 minutes.
- Remove the seasoning mixture from heat and set aside to cool to room temperature while the rice cooks.
- Cook the Rice**

Drain the soaked rice thoroughly and transfer to a heavy-bottomed pot with a tight-fitting lid. Add 2 cups water and bring to a boil over high heat.
- Once boiling, immediately reduce heat to the lowest setting, cover tightly, and simmer for exactly 18 minutes without lifting the lid.
- Remove the pot from heat and let stand covered for 10 minutes to allow the rice to steam and finish cooking completely.
- Season the Rice**

Transfer the warm rice to a large wooden or non-reactive bowl. Gradually drizzle the cooled seasoning mixture over the rice while gently folding with a wooden spoon or rice paddle, cutting through the rice rather than stirring.
- Continue folding the rice while fanning it with a hand fan or piece of cardboard to cool it quickly to room temperature, about 5-8 minutes. The rice should look glossy and each grain should be separate when finished.
- Cover the seasoned rice with a damp clean kitchen towel and keep at room temperature until ready to use for sushi making.

## ?puçlar?

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Wash the rice thoroughly until the water runs clear to remove excess starch. This prevents the rice from becoming overly sticky and gummy.

Soak the rice for 30 minutes before cooking to ensure even cooking and better texture. This step is crucial for achieving the proper grain separation.

Use a wooden or plastic paddle when mixing in the seasoning. Metal utensils can affect the rice's flavor and break the grains.

Add the vinegar seasoning while the rice is still warm for better absorption. Cold rice won't absorb the flavors properly.

Fan the rice while mixing in the seasoning to cool it quickly and create a glossy appearance. This traditional technique also helps achieve the right texture.

Keep finished sushi rice covered with a damp towel to prevent drying out, but don't refrigerate it if using within a few hours.

Taste and adjust the seasoning balance to your preference. Some prefer slightly sweeter rice, others more tangy.

Make the seasoning mixture ahead of time and let it cool completely before using. This ensures the sugar and salt are fully dissolved.