

## *Sushi with Bambini Mini Mozzarella*



*Up to 30  
min.*



*Normal*



*Vegetarian*



### *Zubereitung*

1. Wash the sushi rice and put it in a pan or rice cooker with 270 ml of water, a bit of sesame oil and lime oil, leave to simmer with the lid on.
2. Soak the sushi algae in water and lie it out on a bamboo mat.
3. Leave the finished rice to evaporate on a baking tray and perfume with salt, pepper, lime oil, sushi vinegar and sesame oil and then spread it over the algae leaves.
4. Sprinkle the **Bambini Mini Mozzarella from GOLDSTEIG** with lemon, place them on the rice and season with the finely chopped, dried tomatoes and Wasabi.
5. Roll together tight.

### *Zutaten*



- 200 g sushi rice
- 4 sushi algae leaves
- 1 pack of **GOLDSTEIG Bambini Mini Mozzarella**
- Wasabi (green horseradish)
- Peanut oil
- Sushi vinegar
- Sesame oil
- Lime oil
- Salt, pepper
- Sun-dried tomatoes

