



Sesame Sushi Rice Cakes with Smoked Salmon

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Makes: 12 cakes

Ready in: 30 minutes

Ingredients

1 cup	sushi rice
1 cup	water
2 tbsp	rice vinegar
1 tbsp	sugar
½ tsp	salt
2 tbsp	sesame seeds (black, white, or a mix)
¼ cup	vegetable oil for frying
4 oz	thinly sliced smoked salmon

Instructions

1. Place rice in a strainer and rinse well under running water. Drain, transfer to a medium pot with a lid; add the 1 cup of water and soak for 30 minutes.
2. While the rice is cooking, combine rice vinegar, sugar and salt in a small bowl.
3. Turn the rice into a large bowl, add half the dressing and stir with a cutting and turning motion. Add the remaining dressing and continue to stir until rice has cooled to room temperature. Store at room temperature, covered with a damp towel, until you are ready to make the rice cakes.
4. Add sesame seeds to sushi rice and combine. Using a spoon, form rice into small cakes, each about 2 inches in diameter and ½ inch thick.

5. Heat vegetable oil in a nonstick pan on medium heat. Fry the cakes until golden brown and crisp on both sides, 3 to 5 minutes. Drain on paper towels.
6. To serve, top each cake with a small slice of smoked salmon and arrange on a serving platter.