



Onigiri Minced Salmon

Ingredients

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| • Cooked Japanese Rice | 200 | g |
| • Vinegar for Sushi | 50 | g |
| • Cooked Salmon | 50 | g |
| • Baisen Goma Creamy Salad Dressing | 30 | g |
| • Roasted White Sesame | 20 | g |
| • Nori Seaweed | 1 | sheet |

Equipment

- Sushi Triangular mold

Our Product



Baisen Goma Creamy Salad Dressing
 น้ำสลัด
 ครีมงาคั่วงาญี่ปุ่น

Cooking Method

1. Mix Japanese rice with the vinegar for Sushi. Set aside and keep it warm.
2. Mix salmon with **Baisen Goma Creamy Salad Dressing** and roasted white sesame.
3. Put 1 layer of rice in the triangular mold, followed by the salmon mixture as stuffing. Then, add another layer of rice and press it.
4. Take the rice out of the block, put seaweed on it and serve.