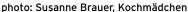


Herbed sushi with Westphalian Wholemeal Rye Bread-bacon topping

Preparation

- 1. Put the rice in a sieve and wash until the water is no longer milky. Drain.
- 2. Put the rice and 300 ml water into a pot with a lid and bring to the boil. Turn off the heat, stir the rice once and leave it on the hot plate for 20 minutes. Put the cooked rice into a bowl.
- 3. Dissolve the salt and sugar in rice vinegar, pour the vinegar over the rice and stir well. Let the rice cool down.
- 4. Wrap a sushi mat with cling film. Using wet hands, spread the rice over the mat to form a rectangular surface. Cut the cucumber and lettuce into strips. Spread the cucumber, lettuce and plucked herbs in the centre of the rice.
- 5. Form a roll with the help of the mat, set aside to cool.
- 6. Finely dice the onion, bacon and wholemeal bread and fry well in a pan.
- 7. To serve, cut the sushi into pieces and garnish with wholemeal bread topping.







Ingredients

4 slices of Mestemacher WESTPHALIAN Wholemeal Rye Bread

200 g of sushi rice

40 ml rice vinegar

1/2 tsp. salt

1/2 tsp. sugar

1 small butterhead lettuce

1/2 bunch of parsley

1/2 bunch of dill

1/2 bunch chives

1 cucumber

50 g of bacon

1 small onion