

It?s a while since we did one of our Vegetarian Alphabet recipes. We were up to ?N? so we thought we?d have a play with Nori Rolls. We?ve not got the Japanese presentation skills, but these were really tasty.

Ingredients:-

Nori Sheets

Rice Noodles

Hot Chilli Sauce

Soy Sauce

4 Mushrooms, finely sliced

Garlic Powder

Spinach, blanched for 30 seconds

1 Carrot, finely sliced

1/2 Red Pepper, finely sliced

2 Shallots, finely sliced

Sticky Rice

White Wine Vinegar

Sugar

Dried Coriander

Oil

Margarine

Method:-

(1) Stir fry the Shallots, Mushrooms, Peppers and Garlic Powder in a little Oil, Margarine & Soy Sauce? Until softened.

- (2) Boil the rice until it is cooked and has released it?s starch? Set aside to cool and drain.
- (3) Stir a little Vinegar, a pinch of Sugar and Coriander into the Rice.
- (4) Blanch the Spinach leaves for 30 seconds and lay on kitchen roll.
- (5) Slightly heat the Nori sheets over a flame.
- (6) Heat the Hot Sauce in a pan.
- (7) Brush each Nori sheet with Hot Sauce.
- (8) Form a layer over ¾ of each Nori sheet with the Spinach leaves.
- (9) Form a thin Sausage shape of Rice and lay in the middle of each Nori sheet.
- (10) Add a layer of the softened Vegetables.
- (11) Roll each Nori sheet and stick the overlap with the Hot Sauce.

We boiled the Noodles with the remaining Vegetable filling and a little of the Hot Sauce to make a bed.