



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
½ 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 its 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 $\frac{3}{4}$ 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.