



Sushi Burger

20'
Hands on

30'
Cook Time

3
Portion(s)

2
Difficulty



Ingredients

For the rice

- 500 g water
- 250 g arborio rice
- 1 tablespoon(s) mirin

For the pickled onion

- 150 g water
- 50 g granulated sugar
- 50 g vinegar, of white wine
- 1 onion

To assemble

- 1 teaspoon(s) [guacamole](#)
- 200 g [salmon gravadlax](#)
- 2 radishes
- 1 tablespoon(s) chives

To serve

- chives
- ginger, pickled
- [sweet chili sauce](#)

Method

For the rice

- Place a colander into a bowl and add the rice. Rinse for 2-3 minutes until the water turns white.
- Place a [pot](#) with water over medium heat.
- In the bowl add the rice, the water, the mirin, and mix with a spoon. Cover the bowl with plastic wrap and transfer it over the pot, creating a bain-marie.
- Remove and set aside.

For the pickled onion

- In a pot add the water, the sugar, the vinegar, the onion cut into rounds, and mix.
- Transfer the pot over medium heat and let it come to a boil.
- Remove from the heat and set aside for 30 minutes. Then, drain and set aside.

To assemble

- Spread a little rice into a 10 cm cookie cutter to make the bottom bun of the burger.
- Spread the [guacamole](#), the [salmon](#), the pickled onion, the radish into slices, and the chives.
- In a greased 10 cm bowl add a little rice, press it well, and make it the top bun of the burger.
- Serve with chives, pickled ginger, and the [sweet and sour sauce](#).

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|----------------------|-----------------------------|-----------------------------|
| 558 Calories (kcal) | 6.1 Total Fat (g) | 1.3 Saturated Fat (g) | 103.0 Total Carbs (g) |
| 28% | 9% | 7% | 40% |
| 3.5 Sugars (g) | 21.0 Protein (g) | 3.0 Fibre (g) | 3.5 Sodium (g) |
| 4% | 42% | 12% | 58% |