

Box sushi (Appetizers)



Preparation

Prepare the rice for the sushi. We will make this particular type of sushi with two sets of ingredients: one with avocado and shitake mushroom; the other will be with Nori seaweed and cooked prawns. Peel the prawns and skewer with a toothpick so that they are straight. Boil some water and submerge them for less than a minute. Remove the heads of the prawns, remove the toothpicks, and cut them in half. Get yourself a sushi 'box' (oshi sushi) and fill it with half the portion of rice. Press down a little, then add a layer of seaweed cut to the size of the box. Add the remaining rice so that the two rice layers are 1 cm high. Press down lightly. Now place the prawn halves on the rice. Make sure that everything is very compact and does not protrude over the edge. Now press firmly for 30 seconds. Then remove the sides of the wooden box mould, and finally remove the top of the mould. Do much the same with the avocado and shitake mushrooms: fill the mould with same amount of rice as you used for the shrimp. Press lightly, then add the avocado slices, press some rice on top, then add eight slices of mushroom. Press firmly for a few seconds and then remove the mould. Serve cut into eight parts.

Tips

To make a great oshi sushi you should buy the original Japanese-style rice: this variety blends better with the other ingredients.

Trivia

Do you want to impress your guests with an unusual dinner? Then let's find out together how to make oshi sushi, the "compacted" version of the classic and better-known sushi.

Information

Preparation 20 minutes

Total Time 25 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Rice 200 grams (For sushi)

Japanese seaweed

King prawns 100 grams

Shitake mushrooms 1 unit

Avocado