

## Norimaki (Sushi Roll)

- 250g Smoked salmon
- 1 Cucumber
- 6 sheets Nori (black seaweed)

\*Fillings can be anything which could be a long stripe

1. Cut cucumber into sticks
2. Spread rice on 3/4 of a sheet of Nori on a sushi-roller (see figure)
3. Place a stick cucumber and stripes of salmon
4. Roll up first half firmly
5. Roll up softly to the edge and shape roll
6. Cut into serving size and serve with soy sauce and

