



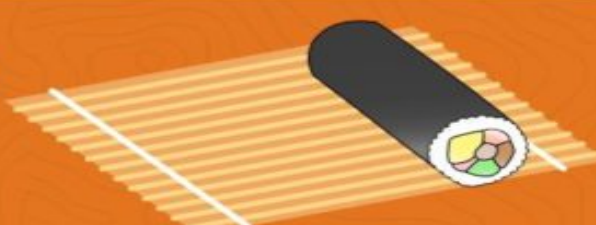
Tips To Use A *Sushi-Making Kit*



Like A Pro



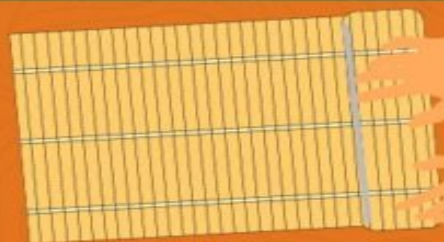
Wrap the rolling mat in a clingfilm to reduce the mess



Wipe the darker side with a damp cloth to make the film's surface work



Fold the mat to detect and pierce any air pockets



Leave at least 1.5 cm of the seaweed vacant from the edge and cover the remaining area with a three-grain-deep bed of rice



In the middle of the rice bed, create a dip (length-wise) by pressing the rice with your fingers



Place the meat or vegetables in the space created



Apply some water with your fingertips on the vacant portion of the seaweed to seal the sushi better



While holding the meat or veggies with your fingers, roll over the mat with your thumbs and press gently to tighten the roll



Tuck in the ingredients jutting out at the ends with slightly wet fingers



Slice the roll, and place the mat over them one last time to gently press them back into shape

