



Bringing the world to your table: JAPAN

Yaki onigiri • Barbecued rice cakes

Ingredients

- 2 cups premium short-grain rice or sushi rice
- 2 tbsp soy sauce

Instructions

1. Place rice in a large sieve. Rinse under cold water until the water runs clear. Drain excess water. Transfer rice to a large saucepan. Add 3 ¹/₂ cups water and cover. Bring to a simmer over medium-high heat. Immediately reduce to low heat. Cook for 12 minutes or until the water is absorbed (tilt saucepan to check). Remove from heat. Let stand for 10 minutes.
2. Fluff rice using a fork. Scoop 3/4 cup firmly packed rice and turn onto a board. Repeat with remaining rice. Using damp hands, shape and press the rice firmly into a triangle shape. Place on a tray. Repeat with remaining rice portions.
3. Heat a barbecue grill or chargrill pan on high heat. Place rice cakes on grill. Cook for 90 seconds or until charred. Turn. Brush the charred side with soy sauce. Cook for 90 seconds or until charred underneath. Turn again. Brush with soy sauce and turn once more. Cook for 10 seconds. Transfer to a serving plate. Enjoy!