

Onigiri Rice

Ingredients

400 grams Koshihikari Rice

600 ml water (Increase to 700 to 800 ml if you want softer rice)

1 teaspoon Salt

Procedure

Put the Koshihikari Rice in a bowl, add water and drain it three times. This is to remove excess starch on the rice grains.

Put this in a rice cooker with water and salt. Most Japanese like their rice a little undercooked in which case 600 ml of water is appropriate. Many other people prefer their rice well cooked in which case increase the amount of water to between 700 to 800 ml to get softer rice

When ready the rice will be sticky. Put this into a flat dish and let it cool. . Keep this in a covered bowl so it does not get dry as moist rice is needed to make Onigiri

Cooked Onigiri Rice can have Soya Sauce, chopped vegetables, seafood, meats, mustard seeds etc added to it.