



How to produce Magic Hand Roll Sushi

Materials to prepare

1. Magic Wrapper (A film for Magic Hand Roll Sushi)



2. Sushi rice

Cook sushi rice, adding sunflower oil or olive oil which reduces friction at points of contact between "sushi rice" and wrapping sheet, and enable you to open Magic Hand Roll Sushi film smoothly. Add 35cc of flavor oil to 1,500g of uncooked rice.

※Note

If the rice has not been sufficiently cooled after cooking, as time passes, the steam generated by the rice will penetrate through gaps into the wrapper sheet and may dampen the seaweed before eating the sushi. A temperature of 20 degree Centigrade or 68 degree Fahrenheit is ideal for the rice.

3. Scotch tape

Three pieces of scotch tape (their length are about 1.5cm) are needed for each hand roll.

How to make a Magic Hand Roll Sushi

- 1 Place a Magic Wrapper film with reverse side up. Then put sushi rice on 2/3 of the film on the left, but do not put the rice on the corner within the red-lined area indicated on the photo.

※Note

If you place too much rice, its weight may cause problems such as difficulty to remove the cover or cut tape's snapping.



- 2 As shown on the photo, put ingredients from the center of the rice to the upper left corner with ingredients partially sticking out from the rice.





- 3 Fold a lower left corner of the temaki sushi film to cover sushi rice and ingredients. Adjust the upper side of folded part to look an isosceles triangle with a right-angled corner of the film (90-45-45 degrees) when viewed from the above.

※Note

When folding the wrapper sheet, there is a white vertical line like a mark on the lower tub.



- 4 Wrap the remaining part of film (1/3 on the right) around the above-mentioned folded part to make temaki sushi into a conical shape.

※Note

When wrap the film around the body, arrange the "white line" printed on the film to be wrapped along "the edge of the film."



- 5 Fix the edge of film with scotch tape at a part lower than "two tear tapes" which are originally included in the temaki sushi film (near the apex of triangle).

※Note

Arrange the white rectangle mark printed on the edge of the temaki sushi film to be lapped over the same white mark on the side of the temaki sushi, and put a tape on the marks to be fixed.



- 6 Lightly push sushi rice in by hand to prevent rice from getting out of the opening of film.



Magic Hand Roll Sushi without a cover is completed. Be careful to prevent foreign bodies from getting mixed in with Hand Roll Sushi after production. See descriptions from and after 6. shown below for Magic Hand Roll Sushi with a cover.



- 7 Cover sushi rice with the lid at upper part of temaki sushi film.



- 8 Arrange the rectangle white mark printed on the lid to be lapped over the same white mark at the side of the conical-shaped temaki sushi, and put a tape on the marks to be fixed.



- 9 Completely cover sushi rice with the remaining part of lid, and pull the lid from the back to the right side of temaki sushi.



- 10 On the upper apex of hand roll sushi, put a tape to fix the lid. (A white triangle mark is printed on the upper apex of sushi. Cover the mark with the lid and fix the part with a tape.)



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