

Coconut Rice Sushi Filling

1 ½ cups water
¾ cups jasmine rice
110 grams granulated sugar
14 oz can of coconut milk
3 grams of vanilla extract
1 tsp citrus zest
Pinch of salt

In a medium saucepan bring water and rice to a boil, then reduce to a simmer and cover. Simmer for 15-20 minutes until the rice has absorbed most of the water. In another small saucepan, combine sugar, coconut milk, vanilla and salt. Heat the coconut milk mixture over low heat until the sugar is dissolved and then set it aside. Once the rice has absorbed most of the water, add the coconut milk mixture. Continue to simmer covered for 10-20 minutes, until the coconut milk has been completely absorbed by the rice. Professional tip: It is important to control the heat during this step to avoid burning the rice or the coconut milk. Once the rice has absorbed the coconut milk, cool the coconut rice completely before making the sushi.