GARDEN SUSHI

Equipment
- bamboo mat
- saucepan or rice cooker
- chopping board
- knife
- peeler
- 1 cup
- pastry brush
- serrated knife

Ingredients
- 6 cups sushi rice, cooked and set aside to cool
- 2 carrot
- 12 snow peas
- lettuce leaves
- 2 lebanese cucumber
- 6 sheets of nori

Method
1. peel and finely slice carrots lengthways, set aside
2. finely slice cucumber lengthways, set aside
3. take bottom stem off snow peas, finely slice lengthways and set aside
4. place nori sheet on bamboo mat, with wet hands cover 2/3 of nori with 1 cup of cooked rice
5. place lettuce leaves on bottom 1/3 of rice
6. place sliced carrot, snow peas, and cucumber on lettuce leaves
7. -tightly roll sushi away from yourself until only 1/3 of uncovered nori is remaining

8. -paint unrolled nori sheet with water and continue rolling

9. -with serrated knife slice into 8 even pieces and arrange on serving plate

10. -continue from step 4 with remaining ingredients.