



## Herbed sushi with Westphalian Wholemeal Rye Bread-bacon topping

### Preparation

1. Put the rice in a sieve and wash until the water is no longer milky. Drain.
2. Put the rice and 300 ml water into a pot with a lid and bring to the boil. Turn off the heat, stir the rice once and leave it on the hot plate for 20 minutes. Put the cooked rice into a bowl.
3. Dissolve the salt and sugar in rice vinegar, pour the vinegar over the rice and stir well. Let the rice cool down.
4. Wrap a sushi mat with cling film. Using wet hands, spread the rice over the mat to form a rectangular surface. Cut the cucumber and lettuce into strips. Spread the cucumber, lettuce and plucked herbs in the centre of the rice.
5. Form a roll with the help of the mat, set aside to cool.
6. Finely dice the onion, bacon and wholemeal bread and fry well in a pan.
7. To serve, cut the sushi into pieces and garnish with wholemeal bread topping.



### Ingredients

- 4 slices of Mestemacher WESTPHALIAN Wholemeal Rye Bread
- 200 g of sushi rice
- 40 ml rice vinegar
- 1/2 tsp. salt
- 1/2 tsp. sugar
- 1 small butterhead lettuce
- 1/2 bunch of parsley
- 1/2 bunch of dill
- 1/2 bunch chives
- 1 cucumber
- 50 g of bacon
- 1 small onion



photo: Susanne Brauer, Kochmädchen