



Work instructions sushi-rice, part 1: measure, wash and prepare

1. Measure rice and water for the cooker
2. Wash/rinse the rice carefully with cold water
3. Rinse (approx. 3 to 4 times) until the water becomes clear and there is no longer any rice dust
4. Leave rice in water for about 30 minutes
5. Drain the rice
6. Transfer the rice to the cooker pan with a rice net
7. Fold the rice cover gently. Do not press!



2.

3.

4.



5.

6.

7.

8. Dry the outside of the cooker pan well before placing it in the cooker
9. Rice cooking programme 1 hour
10. Start



Part 2: marinating, cooking and pH reading



Sushi rice

Rice marinating

pH test strips

11. Generously moisten a rice bowl with clean water
12. Transfer the sushi rice to the rice bowl
13. Carefully add the rice marinade
14. Mix into the rice carefully, the rice should not break
(Measure the pH level after 30 minutes with a pH-strip and add rice marinade until the correct acidity is reached)
15. Transfer the sushi rice back in the cooker
16. Cover the sushi rice with a cloth
17. Use a pictogramlabel4all to create a 'Batch' with product name and charge number plus time of the 2-hour insurance guarantee



11.

12.

13.



14.

15.

16.

<p><i>SUSHI RIJST</i> <i>B1-18/7</i> <i>Temp. __ °C</i></p>
<p>😊 <i>Sushi chef 1</i></p>
<p>→ </p>
<p>14:45 </p>

17.

Important advice:

1. When using a fixed recipe, always check the pH level of the rice marinade and water first if measured once a week
2. Wash all parts immediately after use. Never use detergent or cleaning agents



3. Use a plastic cover on the bottom of the rice cooker in combination with a rice net
4. Ensure a clean working environment and personal hygiene
5. Fill in the product registration list: Date, product name, batch number, starting time of the 2-hour guarantee and name & initials of the responsible employee
6. PictogramLabel4all with 2-hour guarantee and other relevant text
7. Sushi rice pH reading with pH strip

Example of pH reading. Caution! Always apply gently and wipe off rice of pH strip



Developed by chefs for chefs:

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