

Sushi bowl

Season: all

Serves: 8 or 16 tastes

<p>Equipment: 2 x small serving bowl 2 x teaspoon to serve. Measuring cup Serving platter Chopping board knife peeler</p>	<p>Ingredients: Spicy mayo sauce 1/3 cup mayonnaise 1 to 2 tablespoons sriracha or chili-garlic sauce, to taste</p> <p>Everything else 1 cup frozen edamame, cooked. 1 large carrot, sliced into ribbons with a vegetable peeler. 1 small cucumber, sliced. Snow peas trimmed and sliced.</p> <p>Garnish: pickled ginger and furikake</p>
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What to do:

1. **To prepare the spicy mayo sauce:** mix the mayonnaise and sriracha in a small bowl until well blended.
2. To prepare the cucumber, slice into rounds or matchsticks.
3. Blanch edamame.
4. Cut carrots into ribbons with peeler.
5. Divide the rice between bowls.
6. Top with edamame, carrots, snow peas and cucumber and tea egg.
7. Drizzle chili-mayo sauce on top, sprinkle with furikake and serve with pickled ginger on the side.