



Smoked Venison Sushi

INGREDIENTS *(makes approx. 30 squares)*

250g sushi rice
330ml cold water
15ml rice vinegar
30ml light soy sauce
¼ small cucumber, finely diced
1 heaped tsp chopped, pickled Japanese ginger
100g smoked venison
Wasabi paste

METHOD

- Put the rice in a saucepan with the cold water and place over a medium heat. Cover, bring to the boil and then simmer for ten minutes.
- Remove from the heat and set aside to steam.
- After 15 minutes, stir the rice to allow it to cool slightly then add the vinegar, soy sauce, cucumber and ginger.
- Spread the rice mixture onto a baking sheet lined with cling film to a depth of roughly 2cm. Wrap tightly then place in fridge overnight.
- Carefully turn out onto a chopping board and cut into 30 - 36 rectangles of desired size.
- Top with a slice of smoked venison and a pea-sized portion of Wasabi paste.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.