

# Tomato Nigiris



## Ingredients

- sushi rice
- sushi vinegar
- furikake
- what you'll also need: source of heat, saucepan for boiling, small knife, small spoon

## Preparation

- boil the sushi rice and season to taste with sushi vinegar.
- place the tomatoes in a saucepan with boiling water until the skins start to come off
- place the tomatoes in cold water, remove the skins, cut the tomatoes in half and remove the seeds
- form the sushi rice into small balls and place these in the tomatoes
- turn them round to form a nigiri
- round off with furikake

## Want to share your recipe with us?

Write a message to [marie.legendre@syngenta.com](mailto:marie.legendre@syngenta.com)