



BEYOND SUSHI

Sushi in Japan is not an everyday food to cook at home. Sushi is more for weddings, funerals, ceremonies. With our Sushi Rice, you don't have to make sushi, cook it plain, serve with stir fry, curry or for poke.

Emma

Cooking Suggestion

1 Serving:

50g of uncooked rice, which yields 100g of cooked rice.

- 1: Wash 50g of rice, then drain the water and soak in 50ml of water for 15 mins.
- 2: Bring to boil in a saucepan, then simmer for 15 minutes with the lid on.
- 3: Turn off the heat. With the lid on, rest for 15 mins before serving.

This pack contains 10 servings.

P.S. If you don't have weighing scales, you can use any vessel you have to measure the rice. Just remember, the ratio of rice to water is 1-to-1!

越春秋. いつも新米

Sushi Rice

KOSHI HARUKI



TRANSPARENT
AREA



500g

Nutritional Information		Per 100g
Energy		1477kJ/353kcal
Fat		0.8g
of which saturates		0.2g
Carbohydrates		81g
of which sugars		0g
Fibre		1g
Protein		5.8g
Salt		0.01g

Best Before:
Store in a cool and dry place away from direct sunlight.
Ingredients: rice.

Get in touch!

We want you to love our product.
If any Emma Basic product does not live up to your expectation, reach out to us:
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Produced in Vietnam for:
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