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HOT ENGLISH MUSTARD SUSHI

INGREDIENTS:

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- 4 x nori sheets
- Pickled ginger
- Soy sauce
- 2 cups sushi rice
- 2 cups water
- Rice wine vinegar

- Sliced cucumber
- Grated carrot
- Capsicum
- Colman's English Mustard
- Hot smoked salmon
- Avocado

- Red capsicum

INSTRUCTIONS

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Place nori sheet on rolling mat, cover $\frac{3}{4}$ of nori with rice.

Place a strip of ingredients with Colman's English Mustard (to taste) on the rice, and roll.

Slice and serve with pickled ginger and soy sauce.

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