

Make the best out of its rice cooking skills



Rice cooking is the key to manage successful Asian recipes!
Our spherical bowl series is not only a multicooker but also an excellent rice cooker.
It will guide you and provide you the perfect rice for all your Asian dishes.
Your multicooker takes care of the rice, just work on rolling your makis!
Here are some tricks to achieve perfect results!

Impossible to fail your next sushi party!
2 tricks to impress

How to make homemade **MAKIS ?**



1



Tuna, salmon, cucumber, avocado, rolled egg, etc, prepare your favorite.

2



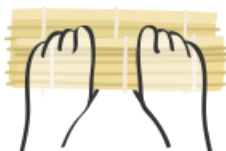
Place ingredients.

3



Roll the bamboo mat up and away from you and over the filling, using your thumbs to roll and your fingers to hold the filling in place.

4



Gently press on the top and sides to compress.

5



Side view.

6



Using a wet, sharp knife, cut the roll in half, using a slicing back-and-forth motion, then continue slicing each half to form 6-8 pieces.

How to hold your chop sticks?



1



Hold your dominant hand as though you are going to shake hands with someone.

2



Put the first chopstick under your thumb, resting it on the palm.

3



Hold the second stick between your thumb and forefinger.

4



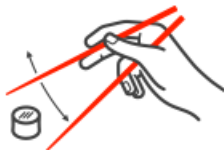
Bend your ring finger and little finger under the lower chop.

5



Put your middle finger under the top stick.

6



Move the top stick up and down to grip food.