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Important Differences Between Maki Sushi And Other Variants

For thousands of years, Sushi has been an integral part of the Japanese diet and culture, although all around the world people enjoy eating sushi. The most common of all is the Maki sushi.

Maki means "roll" and it refers to any type of sushi which is made in a roll with sushi rice, nori, and various fillings. Maki sushi is a good way to introduce raw fish to people as it hides the appearance of fish in the roll.

There are many different variants of this wonderful dish owing to centuries long evolution. As the world turns into a global village the sushi versions multiply. Different gifts of nature are used in producing new types of sushi. There is one thing common in all. That is vinegar rice and the fish is sashimi. Their combination results in traditional sushi and when rolled, produces Maki sushi.

In order to make maki sushi yourself, you should keep in mind some important points. High quality ingredients should be used in order to make the best sushi. Low quality ingredients do not make great sushi and you may end up wasting your time and energy if you do use low quality products.

You should also be skilled enough to make sushi. Although sushi looks easy enough to make, but you need to practice for perfection. You may expect that your first few attempts would only get you ume sushi. You should also try to make the best sushi rice, as that is the key ingredient of sushi. In addition to that, you should try to present sushi in a nice way when you serve it.

A sushi set and cooking pans will help you to make sushi at home. You will not only be able to make sushi but also present it using these items.

Care should be taken so the visual aspects of serving sushi are taken in respect.

Sashimi is served as an appetizer, before serving maki sushi. It is raw fish sliced very thin and is served with a variety of garnishes and sauces. Sashimi is usually followed by Nigiri sushi, which is a dish made with sushi rice and fresh fish, sliced and pressed on top. The sushi courses are broken by a course of pickled ginger which helps clean the palate for the next course and allows you to individually taste the courses and enjoy your meal.

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