

# *three streams*



## **Ingredients:**

- 1 block (250g) medium cream cheese, cut into long, thin sticks
- 1 cup cooked sushi rice
- 4 portions Three Streams smoked salmon or fresh salmon, thinly sliced
- 2 nori seaweed sheets
- 2 green onions

## **Method:**

Place one sheet of seaweed on a bamboo rolling mat - make sure the shiny side is facing down. Cover the seaweed with prepared sushi rice (not too much!) - leave an inch of the seaweed bare at the top.

Place ingredients length-ways in the center of the rice.

Roll the sushi into a 'log'-roll. Slice into  $\frac{3}{4}$ -inch pieces and serve immediately