

# SECOND SCREENS

## Foodie Edition

### *Spirited Away* and Hideki Harada, Kiki

*SECOND SCREENS: Foodie Edition* is a cinematic and culinary experience presented by FotoFocus celebrating food in film and bringing “Dinner and a Movie” to your home. Chef Hideki Harada’s recipe for Onigiri looks to Japan, where he trained as a sushi chef, for his culinary interpretation of *Spirited Away*.

## RECIPE

### Onigiri (Japanese Rice Balls)

#### EQUIPMENT

Colander  
Small Pot  
Aluminum Foil  
2 Mixing Bowls  
Plastic Wrap

#### INGREDIENTS

##### For the Onigiri

2 cups White Rice (Japanese short/medium grain)  
2 cups Water  
Sesame Seeds (optional)  
Nori (roasted seaweed sheets)

##### Filling Options

1. Mix one 5oz can of Tuna with 2 tablespoons mayo (Japanese Kewpie Mayo preferred)
2. Deseed Umeboshi (Japanese pickled plum) and mash into paste

#### DIRECTIONS

##### Make the Rice

1. Using the colander rinse the rice and let drain
2. In a small pot, combine rice with water. Cover pot with lid or aluminum foil (poke hole in center). Cook over medium/low heat until steaming, about 15 minutes
3. Turn heat off and leave covered, 20 minutes
4. Transfer rice into mixing bowl, season lightly with salt and sesame seeds (optional)

##### Assemble the Onigiri

1. Line a small bowl with plastic wrap and fill with  $\frac{1}{2}$  to  $\frac{3}{4}$  cup cooked rice
  2. Poke a small indentation in the center of the rice and fill with a spoon full of filling
  3. Pull the corners of the plastic wrap and twist the top to form a ball of rice. Mold rice into traditional triangle shape
  4. Trim Nori sheets into 3 strips
  5. Wrap rice triangles with one strip of Nori and plate.
- Recipe makes 8 medium rice balls

