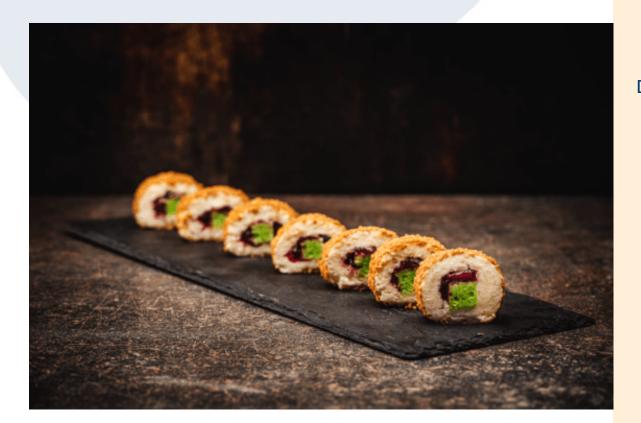


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SUSHI ROLL

INGREDIENTS

Group Pistachio sponge	
Ingredient	KG
Bakels Multi Mix Cake Base	1.000
Egg	0.365
Water	0.300
Rapeseed oil	0.230
Aromatic Pistachio Flavour	0.060
	Total Weight: 1.955
Group Rice mousse	
Ingredient	KG
Bakels Fond Royale	0.250
Water	0.200
Whipped double cream	1.000
Rice porridge	0.400
	Total Weight: 1.850
Group Filling	
Ingredient	KG
Bakels Les Fruits Strawberry	-





CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Dessert

Total Weight: 0.000



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Group Digestive crumbs

Bakels Digestive Biscuit Crumb

KG ---**Total Weight**: 0.000

METHOD

- Mix multimix, water, oil and eggs with a beater slowly for 1 minute and another 5 minutes on medium speed. Fill 1200 g in a 20x30 capsule and bake at 170 degrees for 30 minutes. when the capsule has cooled off divide it horzontally and cut out lenghts.
- 2. Mix Fond Royal with water and blend in the rice porridge. Fold in the lightly whisked cream.
- 3. Spread the mousse on clingfilm, about 10 cm wide. Place at stick of pistachio sponge along the base and pipe som Les Fruits Strawberry along the sponge. Let set for a moment and carefully roll it up into a roll. Put in freezer.
- 4. Season digestive crumbs with cinnamon.
- 5. Remove the plastic from the frozen rice mousse and cover it with digestive crumbs. Cut in desired sizes.