



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## OCCASION

Christmas, Winter



## FINISHED PRODUCT

Confectionery, Dessert

# SUSHI ROLL

## INGREDIENTS

### Group Pistachio sponge

Ingredient	KG
<a href="#">Bakels Multi Mix Cake Base</a>	1.000
Egg	0.365
Water	0.300
Rapeseed oil	0.230
<a href="#">Aromatic Pistachio Flavour</a>	0.060
<b>Total Weight:</b>	<b>1.955</b>

### Group Rice mousse

Ingredient	KG
<a href="#">Bakels Fond Royale</a>	0.250
Water	0.200
Whipped double cream	1.000
Rice porridge	0.400
<b>Total Weight:</b>	<b>1.850</b>

### Group Filling

Ingredient	KG
<a href="#">Bakels Les Fruits Strawberry</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## Group Digestive crumbs

Ingredient

Bakels Digestive Biscuit Crumb

Cinnamon

KG

-

-

**Total Weight:** 0.000

## METHOD

1. 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 horizontally and cut out lengths.
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 a stick of pistachio sponge along the base and pipe some 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.