



Sweet Sushi with Westphalian-Pumpernickel-nut-chocolate crunch

Preparation

1. First prepare the rice pudding according to package instructions with salt, sugar, milk and vanilla pulp. It should be sticky and not too firm.
2. Use a grater to grate the chocolate finely. Place aside for garnishing. Melt the remaining chocolate in a double boiler. Chop the pumpernickel finely and stir it into the melted chocolate together with the hazelnuts. Spread the mixture on baking paper and allow it cool down slightly.
3. Wrap a sushi mat with cling film. Using wet hands, spread the rice over the mat to form a rectangular surface. Spread the pumpernickel mixture in the centre of the rice.
4. Use the mat to form a roll. Cut the roll into slices and allow to cool. Don't wait too long before cutting, else the mass inside becomes too hard.
5. To serve, garnish each piece of sushi with some chocolate shavings.



Ingredients

- 200 g of rice pudding
- 1 l of milk
- 1 pinch of rock salt
- 4 tbsp. sugar
- pulp of a vanilla pod
- 2 slices of Mestemacher WESTPHALIAN Pumpernickel
- 1 g dark chocolate
- 50 g of chopped hazlenuts



photo: Susanne Brauer, Kochmädchen