



Sweet Sushi with lime rice, fruits and Westphalian Pumpernickel

Preparation

1. Put the rice in a sieve and wash until the water is no longer milky. Drain.
2. Put the rice and 300 ml water and the pinch of salt in a pot with lid and bring to the boil. Turn off the heat, stir the rice once and leave it on the hot plate for 20 minutes. Put the cooked rice into a bowl.
3. Heat the lime juice and dissolve the sugar in it, pour the mixture over the rice and stir through. Then let the rice cool down.
4. Wrap a sushi mat with cling film. Using wet hands, spread the rice over the mat to form a rectangular surface. Place a row of mint leaves in the middle. Cut the fruits into strips and layer on the mint.
5. Form a roll with the help of the mat, cold it. Finely crumble the pumpernickel and place it on a plate. Just before serving, cut open the roll and roll each piece of sushi in pumpernickel.



photo: Susanne Brauer, Kochmädchen



Ingredients

- 2 slices of Mestemacher WESTPHALIAN Pumpernickel
- 200 g of sushi rice
- 1 pinch of salt
- 2 tbsp. lime juice
- 2 tbsp. sugar
- 1 handful of mint
- 2 nectarines
- 4 apricots