

Dessert Sushi

Rice Cake

	2# 15 ounces
Sticky Rice (Sweet Rice)	16 oz
Water	
Coconut Milk	1# 11 ounces or 27 ounces
Sugar	4 oz



1. Fill an 8" cake pan with rice and pour in water until it is about a cm over it. Wrap with aluminum foil and soak overnight.
2. The next day pour all the coconut product and sugar in a bowl and whisk together.
3. Pour out remaining water in the pan and pour in the coconut mixture.
4. Bake at 325 for an hour and then remove foil increase temperature to 375-400 for another 30 minutes to brown

Lemongrass Ganache

	1# 2 ounces or about 25-50 pieces	2# 4 ounces or about 50-100 pieces
Milk Chocolate	12 ounces	24 ounces
Heavy Cream	6 ounces	12 ounces
Lemongrass (cut into pieces)	TT (2 – 3 ounces)	TT (4 – 5 ounces)

1. Heat heavy cream with lemongrass and allow to steep for 30 minutes
2. Reheat to boiling
3. Add to milk chocolate
4. Mix constantly until cool
5. Fill Sushi with ganache and a marshmallow and dust with cocoa powder.

Strawberry Mango Compote

	2# or about 64 pieces	4# or 128 pieces
Strawberries (Diced)	1#	2#
Mango (Diced)	1#	2#
Cornstarch	1 ounce	2 ounces

1. Combine mangos with strawberries (use about 75% to 90% of the fruit which comes out to about 13 ounces each with the 2# formula) in a pot and heat over the stove until bubbling
2. Make a slurry with cornstarch and water (4 – 8 ounces depending on how juicy the fruit is)
 3. Add slurry mixture to fruit and whisk to combine
4. Bring to a boil, boil for 1-3 minutes while whisking (add more water if needed, whisk vigorously)
 5. Stir in remaining fruit and immediately remove from heat.
 6. Fill sushi with compote and a piece of cucumber

Wasabi Crème Anglais

	1# or About 32 pieces	2# or About 64 pieces
Whole Milk	6 ounces	8 oz
Heavy Cream	6 ounces	8 oz
Sugar	1 ½ ounces	2 oz
Egg Yolks	3 each	4 each
Wasabi	TT or ½ teaspoon	TT or ¾ teaspoon

1. Combine heavy cream and half of the milk in a pot with 2/3 of the sugar
2. In a separate bowl combine remaining milk, sugar, and egg yolks
 3. Heat the pot to boiling and temper into eggs
4. Bring mixture back to stove and reheat to 180 degrees F (Nappe)
 5. Remove from heat and put in ice bath
 6. Stir in wasabi to taste
 7. Fill sushi with anglais.

Spicy Caramel Sauce

	1# 2 ounces or about 40 pieces	2# 6 ounces or about 80 pieces
Sugar	9 ounces	1# 2 ounces
Butter	1 ½ ounces	3 ounces
Heavy Cream	5 ounces	10 ounces
Peanut Butter	3 ounces	6 ounces
Cayenne Powder	½ ounce	1 ounce

1. Bring sugar into solution with water
2. Cook on stove until sugar is caramelized (brown in color)
3. Remove from heat and add butter, then heavy cream, then peanut butter and cayenne powder
 4. Allow to cool
 5. Fill sushi with a peanut

Black Currant Melba Sauce

	6 ½ ounces	13 ounces	1# 10 ounces
Black Currant Preserves	4 ounces	8 ounces	1#
Simple Syrup	2 ½ ounces	5 ounces	10 ounces

1. Combine preserves and simple syrup together in a pot.
2. Heat until the preserves melt and whisk together.
3. Strain if necessary.

Assembly

1. Using a sushi sized biscuit cutter, cut out small cylinders of coconut rice cake. (You can also scoop up odd shape rice cake and form it in the cutter to make another piece)
2. Use your fingers to make a depression in the rice cake as you slide off the biscuit cutter.
3. Fill each rice cake cylinder with one of the four main sauce components as well as their garnish. Each sauce will be between ¼ ounce to ½ ounce in weight per piece.
4. Fill a small dish with black currant melba sauce, this will be the soy sauce component.