KIKKOMAN

Fruit-filled summer rolls

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,842 kJ / 440 kcal

Fat: **20 g** Protein: **6 g**
Carbohydrates: **58 g**

INGREDIENTS

2 portion(s)

Coconut rice:

150 g	rice
400 ml	canned coconut milk
100 ml	water
1 tbsp	coconut flakes
2 tsp	sugar
1 tsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce

Chocolate sauce:

100 g	dark chocolate
3 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
1 tbsp	Kikkoman Toasted Sesame Oil
1 tsp	sugar

Rolls:

6	sheets of rice paper
1	banana
	A few slices of mango
4	strawberries
	A few blueberries
	A few raspberries

PREPARATION

Step 1

150 g rice - **400 ml** canned coconut milk - **100 ml** water - **1 tbsp** coconut flakes - **2 tsp** sugar - **1 tsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce

Rinse the rice and place it in a pot. Pour in the coconut milk and water. Add the coconut flakes, sugar and Kikkoman Gluten free Soy Sauce, then cook over a low heat for 20 minutes.

Step 2

100 g dark chocolate - **3 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tsp** sugar

Chop the chocolate finely and put it in a bowl. Add the Kikkoman Gluten free Soy Sauce, the Kikkoman Sesame Oil and sugar. Place the bowl over a saucepan with hot water and melt the chocolate, stirring constantly until combined. Set aside.

Step 3

6 sheets of rice paper - **1** banana - A few slices of mango - **4** strawberries - A few blueberries - A few raspberries

Soak the rice paper sheets in warm water, then gently pat them dry. Slice the banana, mango and strawberries. Put some of the rice and fruit in the centre of each rice paper sheet. For the first two, use banana slices and a few blueberries; for the next, banana and raspberries; and for the last, mango and strawberries.

Step 4

Serve the summer rolls with the chocolate sauce.