KIKKOMAN

Strawberry-cream onigirazu wrap

Total time **80 mins** **40 mins** cooking time **10 mins** preparation time **30 mins** cooling time

Nutritional facts (per portion):
2,784 kJ / 665 kcal

Fat: **32.5 g** Protein: **12.6 g**
Carbohydrates: **79.2 g**

INGREDIENTS

2 portion(s)

Rice:

120 g	sushi rice
30 g	icing sugar
20 ml	rice vinegar
20 ml	Kikkoman Naturally Brewed Soy Sauce

Cream:

80 g	strawberries
120 g	mascarpone
30 g	pistachios
1 tsp	black sesame seeds
2	nori sheets

Garnish:

	A few strawberries

PREPARATION

Step 1

120 g sushi rice - **30 g** icing sugar - **20 ml** rice vinegar - **20 ml** Kikkoman Naturally Brewed Soy Sauce
Cook the rice according to the instructions on the packet. Season with the remaining ingredients and mix thoroughly. Set aside to cool for 30 minutes.

Step 2

80 g strawberries - **120 g** mascarpone - **30 g** pistachios - **1 tsp** black sesame seeds
Finely chop the strawberries and mix with the mascarpone, chopped pistachios and black sesame seeds.

Step 3

2 nori sheets - A few strawberries
Place the rice on a nori sheet, then top with the strawberry cream from step 2. Cover with the second nori sheet with rice from step 1. Cut the prepared sandwich into 4 pieces (2 per person). Place the prepared portions on a plate and decorate with the strawberries.