

Sweet onigirazu sandwiches with strawberry mascarpone

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)

Ris:

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

Spread half of the rice on a nori sheet, then top with the strawberry cream from step 2. Cover with the remaining rice and top with the second nori sheet. Cut the prepared sandwich into 4 pieces (2 per person).

Place the prepared portions on a plate and decorate with the strawberries.