

DESSERT SUSHI



USED BRESC PRODUCTS



Bresc Black garlic puree
325g



Bresc Lemongrass puree
450g



Bresc Tapenade figs 325g

INGREDIENTS

10

- 500 g pudding rice
- 1 l coconut milk
- 0.8 l water
- 0.5 l balsamic vinegar
- 100 g Bresc Tapenade figs
- 75 g sugar
- 75 g soft sugar
- 13 g Bresc Lemongrass puree
- 13 g Bresc Black garlic puree
- 3 orange
- 10 blackberries
- 3 banana
- 3 mango
- 3 kiwi

PREPARATION METHOD

Cook the pudding rice with the coconut milk, water, sugar and lemongrass puree for 12 minutes. Allow to cool, then moisten your hands and shape the rice into small, oval balls. Fill a piping bag with the figs tapenade and pipe a little of the tapenade onto the rice balls. Place the various kinds of thinly sliced fruit, such as orange, blackberry, banana, mango and kiwi, on the rice. Boil the balsamic vinegar, soft sugar and black garlic puree and allow to cool. Serve the sushi with a small saucer of the syrup.