

Fruit Sushi

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Also commonly referred to as "frushi," these rolls are made with fresh fruit for a poppable snack or dessert. Sticky rice is cooked in coconut milk for an extra silky, sweet quality. Experiment with whatever fruits you have on hand at the time -- the kids will love these!

Ingredients:

1 1/4 cups water
1 cup uncooked sushi rice or short-grain rice
1/4 cup sugar
1/4 cup light coconut milk
1/4 teaspoon salt
10 orange slices
20 fresh strawberries

Directions:

1. Place water and rice in a medium saucepan. Bring to a boil over high heat; reduce and simmer until liquid is almost absorbed, about 15 minutes. Remove from heat and let stand 10 minutes.
2. Place rice, coconut milk, and salt in a large mixing bowl. Mix until thoroughly combined, cover, and let rest 15 minutes.
3. Dampen hands with cold water and divide rice into 20 equal portions, shaping each into a rounded ball. Press each ball into an oblong oval and place on a lined baking sheet.
4. Top with orange slices and berries and chill until service.