



## Sweet Sushi with coconut rice, Westphalian Pumpernickel and peanut butter

### Preparation

1. Put the rice in a sieve and wash until the water is no longer milky. Drain thoroughly.
2. Put the rice and 300 ml coconut milk in a pot with a lid, bring to the boil and then continue cooking at low heat for 20 minutes. Remove the pot from the stove. The rice must then be steeped for another 10 minutes. Put the rice in a bowl and stir in the rest of the coconut milk. Let it cool down.
3. Wrap a sushi mat with cling film. Using wet hands, spread the rice over the mat to form a rectangular surface. Cut the pumpernickel into strips and place in the middle of the rice. Carefully spread the peanut butter over it with a spoon.
4. Form the rice into a roll and chill. To serve, cut the roll into slices and sprinkle with the coconut flakes.



### Ingredients

- 2 slices of Mestemacher WESTPHALIAN Pumpernickel
- 200 g of sushi rice
- 400 ml coconut milk
- 100 g of chunky peanut butter
- 1 handful of coconut flakes for decoration



photo: Susanne Brauer, Kochmädchen