FRUITS AND COCONUT MILK SUSHI

Ingredients
(For 4 people)

- 120 g Arborio round-grained rice
- 40 g brown sugar
- 1 egg yolk
- 2 dl coconut milk
- 2 dl semi-skimmed milk
- 100 g strawberries
- 15 g icing sugar
- Ripe fruits: kiwi, strawberries, mango, nectarine

Preparation:

Bring the milk and the coconut milk to the boil. Add the rice and simmer over low heat for 20 minutes.

Blanch the egg yolk with the sugar and add to the rice at the end of the cooking process. Stir well. Spread the rice out to a 2 cm layer on a baking dish lined with plastic film and chill in the fridge for at least 2 hours.

Wash, peel and cut the seasonal fruit into thin slices; reserve.

Wash and hull the strawberries, then blend with the icing sugar in a blender to obtain a coulis.

Cut the rice into rectangles of 2 by 5 cm. Decorate with the slices of fruit and arrange on a dish. Serve the sushi with the strawberry coulis.