



STICKY THAI BANANA SPRING ROLL WITH NUTELLA®

Others | Vegetarian | Lunch | Dinner | All year round



Yields: 12 servings.

Portion: 1 spring roll

- 800 g Cooked White Rice
- 300 g Banana
- 35 g Brown Rice Syrup
- 12 Spring Roll Wrappers
- 170 g Nutella®

Prepare the Thai dessert spring roll filling: in a large bowl, combine the cooked short grain rice, brown rice syrup and fresh finely diced bananas until mixed well.

Fill a 40-cm bowl half way with cool water and soak a Thai spring roll wrapper until limp.

Lay the wrapper out flat onto a plastic Thai spring roll tray.

Place 115 g of the Thai dessert spring roll filling down the middle of the wrapper.

Fold over each end and tightly roll the wrapper around the contents, as if making a burrito.

Moisten at the seam: press to close.

Place the Thai dessert spring roll onto a plate.

Place 170 g Nutella® in a pastry bag with a straight edged piping tip, then pipe a straight line of Nutella® over the top of each spring roll.