

## PastryWiz.com Recipes

### Chocolate "SUSHI"

#### Modeling Chocolate:

12oz chocolate

2oz corn syrup

#### Sticky Rice:

1 cup rice

2 cups apple juice

seasonal fruits, julienned (to slice into thin strips the size of matchsticks)

rolling pin

To make modeling chocolate melt 12oz chocolate in double boiler, add 2oz corn syrup and mix thoroughly. Wrap in plastic and refrigerate for 2 hours.

Put 1 cup of rice in a pot and add 2 cups apple juice. Bring to a boil. Boil for 5 minutes, take of heat and set aside.

Knead half of the modeling chocolate until pliable. Roll out paper thin.

#### Tip:

If too tough, rub your hand over the surface this will warm up the chocolate and make it easier to roll out.

Cut the rolled out modeling chocolate into 2-1/2 in wide strips.

Place sticky rice on chocolate, leaving space on one side for the seam.

Arrange your fruit on top of the rice.

Roll up tightly making sure that both sides are stuck together. Place in refrigerator to set.

Using a sharp knife cut your rolls into 1 in lengths. Place on your plate and garnish.

more [step-by-step instructions](#)

This recipe was printed from PastryWiz.com