



Just Egg Musubi

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Ingredients

Just Egg Fold
Asian Sticky Rice
Nori Seaweed Strips
Truffle Oil
Black Sesame Seeds
Vegan Wonton Wrappers
Organic Grape-Seed Oil
Black Garlic Seasoning
Edible Flowers
Sushi Mold

Instructions

1. Take thawed Just Egg Fold and put in a pan with a little oil, heat each side for 3 minutes.
2. Take rice and season with black garlic. Assemble with sushi mold.
3. Take wonton wrappers and place on a plate with flour water for the binding.
4. Take rice mold, and place on top of the wrapper, drizzle truffle oil over it.
5. Cut the Just Egg Fold into rectangles the same size as the rice mold. Layer on top of the rice followed by the nori strips.
6. Using the flour water, wet the edges of the wonton wrappers before folding them over and tucking them under.
7. In a saucepan with shallow oil, place assembled wontons into pan. Fry on each side until golden brown.
8. Drizzle wontons with truffle oil, and sprinkle with sesame seeds and edible flowers.
9. Enjoy!

