



## STICKY THAI BANANA SPRING ROLL WITH NUTELLA®

Others | Vegetarian | Dinner | Lunch | All year round

👩🍳👩🍳👩🍳 | 45 minutes ⌚ | 📖📖📖

**Yields:** 12 servings.

**Portion:** 1 spring roll

### INGREDIENTS

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

### PREPARATION

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.