



STICKY THAI BANANA SPRING ROLL WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | All year round

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Yields: 12 servings

Portion: 1 spring roll

INGREDIENTS

- 4 cup Cooked White Rice
- 1 cup Bananas
- ¼ cup Brown rice syrup
- 12 ct. Wrapper
- 18 oz. Nutella®

Method:

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



In a 16" bowl filled half way with cool water, soak a Thai spring roll wrapper until limp.

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

Place 4 oz. 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 6 oz. 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.