

# Easy Finger Food Mould

Item-no.: 223-027

Rasant, a small piece of equipment that makes for great enjoyment. There's nothing comparable that will help you create such creative delicacies so easily.

Rasant makes it possible for you to thrill and delight your guests with a broad range of delicacies.

Rasant has been manufactured from high-quality food-safe materials and made entirely in Germany.

For more information, please visit:  
[www.youtube.de](http://www.youtube.de) 'Rasant Fingerfood'

## **Preparing sushi rice**

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Wash 200 grams of sushi rice in a sieve under running, cold water until the water runs clear. Allow the rice to drain well. Then boil the rice with 450 ml of water, cover and simmer for 10 minutes. Remove the pan from the stove, cover with a cloth and let it stand to allow the rice to swell for another 10 minutes.

In the meantime, heat three tablespoons of rice vinegar each with a level teaspoon of salt and sugar. Drizzle the vinegar solution over the rice and mix with a chopstick. Makes about 700 grams of sushi rice.

**Allow the rice to cool before use.**

Mix coarsely mashed potatoes (cooked the previous day) with oat flakes. After shaping with the product, place the shaped items on a baking tray in a preheated oven and bake at 200°C for around 20 minutes depending on the desired amount of browning. Fill as you wish after baking, e.g. with cream cheese, mayonnaise, ketchup, etc. and eat warm.

Fill the cylinder with rice up to the filling level to create bite-sized pieces. Please prepare a cup of vinegar water beforehand to occasionally moisten the compactor.

The shaped piece will then be easier to remove. Compress the rice with the compactor. Occasionally moisten the base with vinegar water.

Remove the cylinder with the compactor from the base. Slide the shaped piece with the compactor downwards from the cylinder and remove from the press with a twist. Fill the formed piece as desired.

Roast sesame seeds without grease until they are golden brown, allow to cool on a plate and then roll the shaped pieces in the roasted sesame without using any pressure.

Place a piece of marzipan in the cylinder, around eight grams, compress with the compactor; it's easier if you make a small turning movement.

Slide the shaped piece with the compactor downwards out of the cylinder. Remove the marzipan from the compactor with a little twist, that's it.

Before filling with liquid chocolate, you may add chopped nuts or almonds, pistachios, currants, brittle, etc. or sprinkle on top after filling.