

# Grilled Japanese Onigiri

Cuisine: **Chinese**  
Food category: **Side dishes**



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## Program steps

Preheating: 225 °C

1

 Combination

 30 %

 Termination by time

 02:00 mm:ss

 210 °C

 90 %



## Ingredients - number of portions - 10

| Name                | Value | Unit |
|---------------------|-------|------|
| japanese rice balls | 100   | g    |

## seasoning recipe

| Name     | Value | Unit |
|----------|-------|------|
| flax oil | 10    | ml   |

## Nutrition and allergens

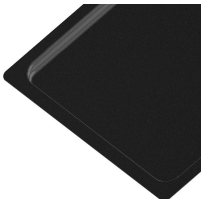
Allergens:  
Minerals:  
Vitamins:

| Nutritional value of one portion | Value   |
|----------------------------------|---------|
| Energy                           | 17.3 kJ |
| Carbohydrate                     | 2 g     |
| Fat                              | 0.5 g   |
| Protein                          | 0.6 g   |
| Water                            | 0 g     |

## Directions

- ◇ Before frying Japanese rice balls, place them in the refrigerator to keep the surface dry and flat
- ◇ Cook with a flat baking pan, the thickness of the flat baking pan is sufficient, and the heating and heat conduction is fast and the effect is good
- ◇ Fry the grilled surface of Japanese rice balls, and brush a layer of sesame oil on the surface
- ◇ Brush a thin layer of flax oil on the surface to create aroma and more crispy heat conduction effect
- ◇ High-temperature roasting for short-term coloring, fast and convenient mass production and improved efficiency

## Recommended accessories



Vision Bake