

# Grilled Japanese Onigiri

Cuisine: Chinese

Food category: Side dishes



Author: Gary CHIU

Company: Retigo Asia



## 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

