



2022.3 Rice Patty Cake

Shelf Life:

-----Batch Sizing-----				
Ingredients	Amount	Double	Triple	Half
2022.2 Cooked Sushi Rice	1350.000g	2700.0g	4050.0g	675.0g
SHICHIMI TOGARASHI	15.000g	30.0g	45.0g	7.5g
PFO OIL CANOLA JIB AN1	100.000ml	200.0ml	300.0ml	50.0ml
	10.000PATTY	20.0PATTY	30.0PATTY	5.0PATTY

Recipe Instructions:

1. Add cooked warm sushi rice (with rice vinegar) to a bowl, and add togarashi.
2. Mix with hands, until well combined
3. Weight out 120-130g of rice and squish is together like dough, or clay dough
4. Form into a patty shape and lay on a tray with parchment paper
5. Make sure that the patties are strong and sticky enough to not fall apart.
6. Oil is just for searing the patties on the flat top. No oil is required to shape the patties.