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Thom England's Persimmon Sushi

Chef Thom England's imagination was working overtime when he came up with this creative idea for a persimmon sushi dessert.

3 cups sushi rice
2 fourteen ounce cans coconut milk (1 ounce reserved)
6 ounces water
2 ounces rice wine vinegar
4 ounces persimmon pudding (see recipe below)
3 ounces white chocolate
2 drops green food coloring
1 ounce pickled ginger

Cook sushi rice according to package directions using coconut milk and water. Reserve one ounce of the coconut milk for making the ganache.

Combine cooked rice and vinegar. Set aside to cool.

Melt white chocolate over a double boiler. Add the 1 oz of coconut milk to melted chocolate. Add green food coloring until it is the color of wasabi paste. Chill in refrigerator.

Cut cooled persimmon pudding into strips.

Take one cup of the cooled rice and flatten it into a 6x6 inch square on a piece of plastic wrap. Place a one inch strip of the persimmon pudding about one inch from the end of one of the sides and make a sushi roll. Do this with the other two cups of rice. You will have leftover persimmon pudding to enjoy at another time—it freezes very well.

Roll ganache to look like wasabi balls.

Plate the ganache "wasabi" balls and sushi with the ginger and enjoy.

Makes 4 servings.

Persimmon Pudding

Recipe By: Karen Mangia

2 cups persimmon pulp
2 cups whole milk
2 cups granulated white sugar
2 eggs – beaten
Pinch salt
1 teaspoon baking powder
1 teaspoon vanilla
½ teaspoon cinnamon
1 ½ cups all purpose flour

¼ stick butter, cut into half inch cubes

Preheat oven to 350 degrees F.

Mix together all of the ingredients EXCEPT the butter in a large mixing bowl.

Melt the butter in a 9x9 inch baking dish by placing it in the oven for a few minutes. Spread the melted butter around the pan's interior to coat it, and then pour the excess melted butter from the pan into the pulp mixture. Blend to combine and pour the batter into the baking dish.

Bake for 1 hour. Cool completely before using in the Persimmon Sushi recipe.

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