

Decorating Paste

60 grams melted unsalted butter
35 grams granulated sugar
35 grams cake flour
35 grams egg white, room temp
Green food coloring as needed

Mix all the ingredients until there are no streaks in the paste. I add enough green food coloring to make the paste dark. I aim for it to be the same color as real nori. You could use a combination of green, brown, and black as well to achieve a dark color. Be careful, a little color goes a long way.

This recipe makes approximately five $\frac{1}{4}$ -sheet pans of "nori." To spread the decorating paste, I use a $\frac{1}{4}$ -sized sheet pan lined with a silicone mat. The silicone mat is essential to peel your cake away easily without losing your color after baking. Take 33 grams of paste and spread it very thin, almost see through, on the entire silicone mat and chill.

