Calamari Head Tempura

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Shellfish - Molluscs - Fish - Gluten

INGREDIENTS

- 110g calamari heads
- ¼ nori
- 120g rice
- 10g tarama
- 2g coriander sauce
- 20g avocado
- 20g cucumber

METHOD

1. Apply 120gr rice on nori
2. Add avocado and cucumber inside and roll it
3. Cut into 8 pcs
4. Lay down all the pcs and add tarama on each piece of sushi
5. Place 1 calamary head on too of tarama on each piece of sushi
6. . Finish it with coriander cream

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife