Crispy Crayfish Roll

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Shellfish - Gluten - Egg - Soy

INGREDIENTS

- ½ Nori Seaweed
- 120g Rice
- 50g Crayfish mixture
- 10g Cucumber Julienne
- 30g Avocado
- 4 prawns cut on top
- 5ml Lemon Mayo
- 3ml Teriyaki
- 3ml Sweet Chilli
- 5g Crumbs

METHOD

1. Spread the rice onto the rough side of the Nori.
2. Turn the nori with the rice over.
3. Place the fillings in the middle on top of the nori.
4. Roll up gently without pressing too hard
5. Place the 4 cut prawns on top
6. Cut the roll into 8 pieces and plate
7. Top each roll with lemon mayo, teriyaki and sweet chili
8. Put on top crumbs

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife