Crunchy Athena

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Shellfish - Gluten

INGREDIENTS

- ½ sheet nori
- 35g lemon prawn mix
- 15g red onion pickles
- 20g avocado
- 120g rice
- 20 gr Tenkasu flakes

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. Cut the roll into 8 pieces and plate.
6. Top each roll with tenkasu flakes
7. Garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife