Ebi Roll

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Shellfish - Sesame

INGREDIENTS

- ½ sheet nori
- 120g rice
- 60gr spicy prawn
- 10gr sesame seeds (only on top of completed roll with avo)
- 25gr avocado (on top of the roll only)
- 30 gr Sweet chili sauce

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 sweet chili sauce
7. Top each piece with sesame seeds
8. Garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife