Lemon Salmon

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish - Egg

INGREDIENTS

- ½ sheet nori
- 60g salmon(30g on top of roll
- & 30g in roll)
- 10g mayonnaise(5g Inside roll
- & 5g outside roll)
- 120g rice
- 20g avocado
- 20g cucumber

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 lemon mayo
7. Top each roll with lemon zest
8. Garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife