Maki

Ensure that the sushi rice is cooked correctly. Cook fresh rice every day. Always use fresh ingredients. Follow the correct procedures for cooking the prawns. Skewering, boiling, peeling. Use the offcuts of salmon aft...



Small Sushi Plate | Contains Shellfish - Fish

INGREDIENTS

- 1/2 nori sheet
- 80g sushi rice

CUCUMBER

- 25g cucumber

AVO

- 25g avocado

PRAWN

- 4 sushi prawns

SALMON

- 25g salmon

TUNA

- 25g tuna

METHOD

1. Put the rice on the rough side of the Nori, gently spreading it out.
2. Place the filling in the middle of the rice.
3. Gently roll without pressing too hard.
4. Shape with your rolling mat, ensuring there are no fillings sticking out of the ends.
5. Cut into six even pieces.
6. Plate and garnish with wasabi, and ginger.

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife

NOTES

- Ensure that the sushi rice is cooked correctly.
- Cook fresh rice every day.
- Always use fresh ingredients.
- Follow the correct procedures for cooking the prawns. Skewering, boiling, peeling.
- Use the offcuts of salmon after filleting for maki.

WATCH THE METHOD

How to roll Maki https://www.youtube.com/watch?v=bauTPav4T_M