Rainbow Rolls

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish

INGREDIENTS

- ½ Sheet nori
- 120g Sushi rice
- 30g Salmon or tuna for inside
- 15g Avocado for inside
- 15g Cucumber for inside
- 30g Salmon or tuna for outside
- 25g Avocado for outside

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 thin slices of salmon or tuna and Avo over the top of the roll (slightly overlapping), at an angle.
6. Cut the roll into 8 pieces and plate.
7. Garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife