



Rock Shrimp Tempura

Cucumber Inside the roll



Medium Sushi Plate

Contains Shellfish - Dairy - Egg

INGREDIENTS

- ½ sheet seaweed
- 120g rice
- 4pcs prawn inside
- 25g avocado
- 15g cucumber
- 8psc Deep fried prawn
- 50g sweet chili mayonnaise on top

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 scampi
- 7 Top each roll with sweetchilli mayonnaise
- 8 Garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT



White Chopping Board
Rolling Mat
Sushi Knife

NOTES

- Cucumber Inside the roll