Rock Shrimp Tempura

Cucumber Inside the roll



Medium Sushi Plate | Contains Shellfish - Gluten - 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

WATCH THE METHOD

How to make rock shrimp tempura https://www.youtube.com/watch?v=k1rr13Vj-6E