



Salmon Roses

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Small Sushi Plate

Contains Shellfish - Fish - Dairy - Egg

INGREDIENTS

- 3 x 10g sushi rice (30g total)
- 3 x 15g salmon (45g total)
- 3 x 2g avocado (6g total)
- 3 x 2g Japanese mayo
- 1g Caviar

METHOD

- 1 Gently roll each of the 10g rice portions to form a ball, making 3 even sized balls.
- 2 Place a slice of avo in the centre of each piece of salmon.
- 3 Gently roll the salmon and avo around the ball of rice.
- 4 Plate the roses on a small sushi plate.
- 5 Top each gunkan with 2g Japanese mayonnaise and 1g tobiko orange caviar.
- 6 Garnish with wasabi and ginger

GARNISH

- Ginger
- Wasabi

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 tale and belly of salmon for nigiri.



Food safety

From the SOP - what the kitchen must not skip on this dish.

THE MINIMUM STANDARDS FOR THE SUSHI SECTION

SOP 7 - Sushi

*Mise en place will differ amongst territories SUSHI Filleting Salmon Standards To manage our waste on a whole Salmon, we need to be able to use every gram of this delicious pink meat. Follow these steps and your wastage percentage can be as little as 25%: Once the fish is filleted and trimmed into two large fillets you can start planning which parts will be used for what. Pepi says "like a skilled butcher, you can see which part of the fillet should be used for what kind of sushi" How to portion and store the salmon - The meat along the back of the Salmon is ideal for Sashimi cuts and seared salads. - The meat along the stomach is used for Nigiri, Gunkans and roses. - The tail piece is to be used for Maki rolls. - The fatty part right at the bottom has the most flavor and in Japan is often reserved for regular and or important customers....

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

Salmon Roses

Plate - Small Sushi Plate

Method and video links are on page 1.