Salmon Roses

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 sal...



Small Sushi Plate | Contains Shellfish - Fish - 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.

WATCH THE METHOD

Salmon Roses 4 https://www.youtube.com/watch?v=t41zBRRvaec