Salmon Skin Roll

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish - Gluten - Egg - Soy

INGREDIENTS

- ½ Nori Seaweed
- 120g Rice
- 30g Avocado
- 20g Cucumber
- 30g Salmon Tartar
- Salmon Skin
- 2g Spring onion
- 3g Tobiko
- 5g Teriyaki
- 5ml Sriracha Mayo

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 the cooked salmon skin on top
6. Cut the roll into 8 pieces and plate
7. Top each roll with sriracha mayo and teriyaki
8. Put on top spring onion and tobiko

GARNISH

- Ginger
- Wasabi

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife