



Salmon Tartar

Plating: Medium Sushi Plate



Medium Sushi Plate

Contains Fish - Dairy - Soy

INGREDIENTS

- 120 gr rice
- ½ nori
- 20gr Avocado
- 20 gr cucumber
- 20 gr cream cheese.
- 40 gr salmon mixture (on top)
- 20 gr soya honey sauce

METHOD

- 1 Apply 120gr rice on nori
- 2 Add Philadelphia cheese, avocado and cucumber inside and roll it.
- 3 Cut into 8 pcs
- 4 Lay down all the pcs and add salmon tartar on each piece of sushi
- 5 Slightly torch the tartar and add the sweet soy sauce .
- 6 Finish it with pinch of spring onion on each piece

EQUIPMENT



White Chopping Board



Rolling Mat



Sushi Knife



Food safety

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

TARTARE SAUCE DO NOTS

SOP 9 - Food Book

Don't use the carrot with the peel on. Don't cut the carrots, onions & dill cucumber into different sizes, they should all represent the same size. Don't leave the tartare sauce out overnight, the products in this sauce are raw and will not remain fresh without being refrigerated . 588g 653% 47.8g 797%

TARTARE SAUCE

SOP 9 - Food Book

Each 12.5kg portion contains: 2822g 4031%

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....



ON THE PASS

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Method and video links are on page 1.