Salmon Tartar

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish - Dairy - Egg - 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