Samurai Roll Futomaki

Ensure that the sushi rice is cooked correctly. Cook fresh rice every day. Always use fresh ingredients. Use the offcuts of salmon after filleting for futomaki.



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

INGREDIENTS

- ½ sheet nori
- 80g rice
- 3g sesame seeds
- 15g avocado
- 15g cucumber
- 40g spicy prawn
- 30g sweet chili sauce
- 7g unagi sauce
- 6g spring onion

METHOD

1. Spread the rice onto the rough side of the Nori, leaving 1cm free at the top.
2. Place all fillings in the middle of the rice.
3. Roll up gently. Do not press too hard.
4. Roll the futomaki in the flour and then dip it into the batter mix.
5. Roll the Futomaki in the panko bread crumbs.
6. Deep fry until golden brown. Drain off any excess oil.
7. Cut the roll into 6 pieces.
8. Plate and garnish with ginger and wasabi.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife

NOTES

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