



Spicy Tuna

Plating: Medium Sushi Plate

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Contains Fish - Dairy - Egg - Soy



INGREDIENTS

- ½ sheet nori
- 120g rice
- 40 gr spicy tuna
- 3gr sesame seeds
- 2 slices of cucumber (20 gr)
- 20 gr of avocado (inside the roll)
- 25gr avocado (on top of the roll)
- 30 gr Sweet chili mayo sauce
- 5gr Teriyaki (unagi)

GARNISH

- Ginger
- Wasabi

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 Cut the roll into 8 pieces and plate.
- 6 Top each roll with sweet chilli mayo and teriyaki sauce
- 7 Garnish with ginger and wasabi.

EQUIPMENT



White Chopping Board
Rolling Mat
Sushi Knife