Spicy Tuna

Plating: Medium Sushi Plate



Medium Sushi Plate | Contains Fish - Gluten - 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)

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.

GARNISH

- Ginger
- Wasabi

EQUIPMENT

White Chopping Board
Rolling Mat
Sushi Knife