



Sushilicious

Plating: Medium Sushi Plate

Medium Sushi Plate

Contains Shellfish - Fish



INGREDIENTS

- 2 mini salmon nigiri
- 2 mini prawn nigiri
- 2 mini scampi
- 1 avo maki cut into 6 pieces.
- Cucumber
- Potato sticks

METHOD

- 1 Prepare 2 mini salmon nigiri and 2 mini prawn nigiri.
- 2 Prepare 2 mini panko prawn
- 3 Prepare the avo maki and cut into
- 4 Plate as per image.
- 5 Garnish with ginger and a lemon slice.

GARNISH

- Ginger
- Wasabi
- Lemon Slice



Food safety

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

PRAWN MARINADE DO NOTS

SOP 9 - Food Book

Don't pour the marinade ingredients over the prawns and then try and distribute the ingredients throughout the mixture. Don't use the prawns from the marinade longer than 2 days. Don't throw the butterflied prawns into the container, pack them neatly. This will ensure quick placing of the prawns on the grill when an order comes, through. Once the kitchen closes, wipe the container down. Move any left over prawns into the cold room. Use these prawns first using the FIFO guidelines. Each 568g portion contains: Typical energy as sold per 100g: 642kcal/2648kJ 182% 372g 531%

SECTIONS OF THE SUSHI BAR

SOP 7 - Sushi

2 The maki-roller's station The maki roller is responsible for the following: Rolling of all sushi. Keeping his/her area clean. Maki roller section Without display With display With more chefs in service SUSHI The correct station lay out is important for efficient service. Being prepared before having to produce sushi means that you can focus on the sushi making process and complete the task effectively and efficiently. *ingredients may vary amongst territories.



ON THE PASS

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Method and video links are on page 1.