



Tuna Tartar

Plating: Medium Sushi Plate



Medium Sushi Plate

Contains Fish - Dairy - Soy

INGREDIENTS

- 120gr rice
- ½ nori
- 40g spicy tuna mixture
- 20g cream cheese
- 20g avocado
- 20g cucumber
- 1g spring onion
- 2g Served with teriyaki 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 tuna tartar on each piece of sushi
- 5 Add the teriyaki sauce
- 6 Finish it with pinch of spring onion on each piece

EQUIPMENT



White Chopping Board



Rolling Mat



Sushi Knife



Food safety

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

TARTARE SAUCE DO NOTS

SOP 9 - Food Book

Don't use the carrot with the peel on. Don't cut the carrots, onions & dill cucumber into different sizes, they should all represent the same size. Don't leave the tartare sauce out overnight, the products in this sauce are raw and will not remain fresh without being refrigerated . 588g 653% 47.8g 797%

TARTARE SAUCE

SOP 9 - Food Book

Each 12.5kg portion contains: 2822g 4031%



ON THE PASS

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Method and video links are on page 1.