Uramaki

Ensure that the sushi rice is cooked correctly. Cook fresh rice every day. Always use fresh ingredients. Follow the correct procedures for cooking the prawns. Skewering, boiling, peeling. Use the offcuts of salmon aft...



Medium Sushi Plate | Contains Shellfish - Fish - Sesame

INGREDIENTS

- 12 nori sheet
- 120g sushi rice
- 25g avocado
- 15g cucumber
- 2g sesame seeds

PRAWN

- 4 x sushi prawns

SALMON

- 30g salmon

TUNA

- 30g tuna

METHOD

1. Spread the rice onto the rough side of the Nori.
2. Sprinkle Sesame seeds over the rice.
3. Turn the nori with the rice over.
4. Place the fillings in the middle on top of the nori.
5. Roll up gently without pressing too hard.
6. Cut the roll into 8 pieces and plate.
7. Garnish with ginger and wasabi

EQUIPMENT

- White Chopping Board
- Rolling Mat
- Sushi Knife

NOTES

- Ensure that the sushi rice is cooked correctly.
- Cook fresh rice every day.
- Always use fresh ingredients.
- Follow the correct procedures for cooking the prawns. Skewering, boiling, peeling.
- Use the offcuts of salmon after filleting for uramaki rolls.