Golden Crunch Prawn Cali

Deep-fried prawn California roll with teriyaki mayo.



Small coloured plate.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 1/2 Sheet nori
- 120g Sushi rice
- 3 Steamed prawns for inside
- 25g Avocado
- 18g Cream cheese
- 2g OB Dry mix
- 18g OB Batter mix
- 4g Panko crumbs
- 15ml Teriyaki Mayo
- 1g Spring Onion

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. Roll the California roll in the Dry mix and then dip it into the batter mix.
6. Roll the California roll in the panko crumbs.
7. Deep fry until golden brown (180°C). Drain off any excess oil.
8. Cut the roll into 8 even pieces and plate on the left side of the plate.
9. Drizzle the Teriyaki Mayo over the rolls in a zig-zag pattern.
10. Sprinkle Spring Onion.
11. Garnish with ginger, wasabi and pickled red onion on the right of the plate.

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Pickled onion

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat

WATCH THE METHOD

Golden Crunch Prawn Cali https://www.youtube.com/watch?v=3LciEX4sM4w
Pre-rolling sushi https://www.youtube.com/watch?v=DZetRB7_hi0
How to cook sushi rice https://www.youtube.com/watch?v=pvoCLIrg4S0
How to sharpen your sushi knife https://www.youtube.com/watch?v=1qTDIkxTj6E
How to use the blow torch https://www.youtube.com/watch?v=HZLRW8HKCEo
How to sauce our sushi https://www.youtube.com/watch?v=rzVDbar7q0I