New Wave Platter

A generous platter of loaded prawn futomaki, salmon roses, firecracker calamari and rainbow rolls.



Large coloured plate

Contains Shellfish - Molluscs - Fish

INGREDIENTS

- 6 Loaded Prawn Futomaki
- 2 Salmon Roses
- 8 Firecracker Calamari Roll
- 4 Rainbow Roll

METHOD

1. Prepare the Loaded Prawn Futomaki.
2. Prepare the Salmon Roses.
3. Prepare the Firecracker Calamari rolls.
4. Prepare the Rainbow rolls.
5. Lay a chopstick in the center of a large coloured plate to keep a straight line.
6. Place the Loaded Prawn futomaki to the left of the chopstick, down the side of the plate.
7. Place the Salmon Roses to the right of the plate in the centre of the plate.
8. Place the 4 Firecracker Calamari rolls at the bottom of the plate.
9. Place the 4 Firecracker Calamari rolls at the top of the plate.
10. Place the 4 Rainbow Rolls upright in the centre of the plate.
11. Place the wasabi and ginger on the right of the plate.
12. Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat

NOTES

- Take away: 3x Large Sushi Container



WATCH THE METHOD

New Wave Platter https://www.youtube.com/watch?v=VAc-Sq0QMMc
How to plate sushi platters https://www.youtube.com/watch?v=7LrOAc4CqfE