Saucy Rainbow Roll

An inside-out roll topped with overlapping salmon and avo, drizzled with teriyaki and sriracha mayo.



Small coloured plate | Contains Fish - Gluten - Egg - Soy

INGREDIENTS

- ½ Sheet nori
- 120g Sushi rice
- 30g Salmon for inside
- 25g Avocado for inside
- 15g Cucumber for inside
- 30g Salmon for outside
- 15g Avocado for outside
- 15ml Teriyaki Sauce
- 15ml Sriracha Mayo
- For 4pc halve the recipe

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. Place thin slices of Salmon and Avo over the top of the roll (slightly overlapping), at an angle.
6. Cut the roll into 8 even pieces and plate on the left side of the plate.
7. Drizzle the Teriyaki sauce and the Sriracha mayo over the rainbow rolls in a zig-zag pattern.
8. 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
- 2 x Squeezy bottles

TIPS

- Dipping your knife in Tezu helps you make cleaner cuts through the sushi rolls.

NOTES

- Take away: Large Sushi container

WATCH THE METHOD

Saucy Rainbow Roll https://www.youtube.com/watch?v=Eleygnr45EM
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
How to fillet a salmon https://www.youtube.com/watch?v=swG_SQJ_YgA
How to roll and plate saucy rainbow rolls https://www.youtube.com/watch?v=ElJBmeLEYjQ