Spicy Salmon Gunkan

Cucumber-wrapped rice ovals topped with spicy salmon tartare and fresh green chili.



Small coloured plate | Contains Fish - Gluten - Egg

INGREDIENTS

- 36g Cucumber ribbons, halved lengthwise (3 ribbons)
- 60g Sushi rice
- 36g Salmon (diced for tartare)
- 12ml Sriracha Mayo
- 6 Thin slices of fresh green chili
- For 6pc double the recipe

METHOD

1. Mix the diced salmon with the sriracha mayo to make Salmon tartare.
2. Shape the rice into 3 x 20g oval shapes.
3. Slice the cucumber to make 3 ribbons.
4. Wrap the cucumber ribbons around the rice, with the edge showing the skin facing upwards.
5. Plate on the left side of a small coloured plate.
6. Top each Gunkan with 12g salmon tartare.
7. Top each Gunkan with 2 slices of fresh green chili.
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
- Vegetable peeler

TIPS

- Use a vegetable peeler to make thin, even slices of cucumber.
- Make sure you clean your chopping board and sushi knife after chopping chillies.

NOTES

- Take away: Small Sushi container

WATCH THE METHOD

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