Sushi Two Way Platter

A two-way salmon platter of salmon roses, saucy panko salmon futomaki, salmon rainbow rolls and Golden Crunch Prawn Cali.



Large coloured plate | Contains Shellfish - Fish - Gluten

INGREDIENTS

- 3 Salmon roses
- 6 Saucy Panko salmon futomaki
- 8 Salmon rainbow rolls
- 8 Golden Crunch Prawn Cali

METHOD

1. Prepare the Salmon Rainbow rolls.
2. Prepare the Saucy panko salmon Futomaki.
3. Prepare the Golden Crunch Prawn Cali rolls.
4. Prepare the Salmon roses.
5. Lay a chopstick in the center of a large coloured plate to keep a straight line.
6. Place the 3 Salmon roses in the centre of the plate.
7. Place the 6pcs Saucy Panko Salmon Futomaki to the left of the plate.
8. Place the Golden Crunch Cali rolls to the top right of the plate.
9. Place the Rainbow rolls to the bottom right of the plate, as per the image.
10. Place the wasabi and ginger on the right of the plate.
11. 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

Sushi Two Way Platter https://www.youtube.com/watch?v=PJ1D3JGkM8I
How to plate sushi platters https://www.youtube.com/watch?v=7LrOAc4CqfE