# Tempura Prawn & Salmon Roll

Tempura prawns and cream cheese rolled inside, topped with blow-torched salmon, tempura crunch and a sriracha-teriyaki drizzle.



Small coloured plate

Contains Shellfish - Fish - Gluten - Dairy

## INGREDIENTS

- 120g Sushi rice
- ½ Nori sheet
- 25g Avocado
- 18gr Cream Cheese
- 2 x tempura prawns (24g) - for inside
- 8g OB dry mix
- 15g OB batter mix
- 10ml Palm oil
- 30g Salmon - for outside
- 15ml Sriracha mayo
- 15ml Teriyaki sauce
- 5gr Tempura Crunch
- 1gr Spring Onion
- 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. Place the tempura prawns across the middle.
5. Roll up gently without pressing too hard.
6. Place thin slices of Salmon over the top of the roll.
7. Cut the roll into 8 even pieces and plate on the left side of the plate.
8. Using a blow torch, scorch the top of each piece until slightly charred.
9. Drizzle Sriracha & Teriyaki over the top in a zig zag pattern.
10. Sprinkle Tempura crunch & Spring onion over top.
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
- Blow torch
- 1 x Squeezy bottle

## TIPS

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

## NOTES

- Take away: Large Sushi container

**WATCH THE METHOD**

Tempura Prawn & Salmon Roll  https://www.youtube.com/watch?v=93QPwnjc6Q0
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