Tuna Tartare Roll

Roll filled with cream cheese, avocado and cucumber, topped with spicy tuna tartare and teriyaki.



Small coloured plate. Takeaway: large sushi container.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 110g Sushi rice
- ½ sheet nori
- 40g Spicy tuna mixture
- 20g Cream cheese
- 20g Avocado
- 20g Cucumber
- 1g Spring onion
- 2g Teriyaki sauce
- For 4pc: halve the recipe

METHOD

1. Spread the rice onto the rough side of the nori.
2. Add cream cheese, avocado and cucumber inside and roll.
3. Cut into 8 pieces.
4. Lay the pieces down and add tuna tartare on each piece.
5. Add the teriyaki sauce.
6. Finish with a pinch of spring onion on each piece.

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Pickled onion

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- Squeezy bottle

TIPS

- Dipping your knife in tezu helps you make cleaner cuts.