Lemon Salmon Roll



Small coloured plate. Contains Fish - Egg

INGREDIENTS

- 1/2 Nori sheet
- 120g Sushi rice
- 30g Salmon
- 25g Avocado
- 15g Cucumber
- 5g Zesty mayo for inside
- 5g Zesty mayo for outside
- 1g Lemon zest

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 over the top of the roll, at an angle.
6. Cut the roll into 8 pieces and plate.
7. Top each piece with a squeeze of Zesty mayo.
8. Sprinkle lemon zest over each piece.
9. Plate and garnish with ginger, wasabi and julienned cucumber

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Julienned cucumber

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat