Salmon For One



Large coloured plate. Contains Fish

INGREDIENTS

- 3 Salmon sashimi
- 3 Salmon nigiri
- 3 Salmon maki
- 4 Salmon California roll

METHOD

1. Make the salmon maki and salmon California rolls.
2. Make the salmon nigiri last to ensure freshness.
3. Cut the salmon sashimi.
4. Plate according to the picture shown.
5. Lay a chopstick in the center of a large coloured plate to keep a straight line.
6. Place salmon nigiri to the left of the chopstick at the top of the plate.
7. Place the Salmon California rolls to the right of the chopstick at the top of the plate.
8. Place the Salmon maki under the California rolls on the left of the chopstick.
9. Place the sashimi on a bed of julienned cucumber the center of the plate at the very bottom.
10. Garnish by placing the wasabi and ginger on the right side of the plate.
11. Remove the chopstick.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat