Crispy Salmon Bombs

Deep-fried salmon and cream cheese California roll, plated as a castle with two sauces.



Small coloured plate.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 1/2 Nori sheet
- 120g Sushi rice
- 30g Salmon
- 18g Cream cheese
- 25g Avocado
- 2g OB dry mix
- 18g OB batter mix
- 4g OB Crunch
- 15ml Sriracha mayo
- 10ml Sweet and Spicy Sauce
- 1g Spring onion
- 0.5g Sesame seeds

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. Cut California roll into 8pc.
6. Roll 8pc California roll in the dry mix and then dip it into the batter mix.
7. Roll 8pc California roll in the OB Crunch.
8. Deep fry until golden brown (180°C). Drain off any excess oil.
9. Plate as per image.
10. Drizzle the sriracha mayo and Sweet and Spicy sauce over the rolls in a zig-zag pattern.
11. Sprinkle spring onion and sesame seeds.
12. 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
- Rolling mat
- 2 x squeezy bottles

NOTES

- For a 4pc portion, halve the recipe.



TAKEAWAY

1 x Large sushi container

WATCH THE METHOD

Crispy Salmon Bombs https://www.youtube.com/watch?v=AITtFaljnPg