Dragon Roll

Tempura prawn roll topped with sliced avocado and sriracha mayo.



Small coloured plate.

Contains Shellfish - Gluten - Egg - Sesame

INGREDIENTS

- 120g Sushi rice
- 3/4 Nori sheet
- 25g Avocado (inside)
- 2 Tempura prawns
- 15g Cucumber
- 30g Avocado (for outside)
- 20ml Sriracha mayo
- 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. Place the tempura prawns across the middle & roll up gently without pressing too hard.
5. Lay a piece of ½ Nori on the rolling mat. There are faint "lines" along the length of the Nori sheet - trim one line off the length of the Nori.
6. Place the sushi roll in the centre of the trimmed sheet of Nori.
7. Tilt the roll to one side so the Nori sticks to that side, then tilt to the other side - the Nori must coat the bottom and both sides of the roll, leaving rice showing on top. Add Avocado to the top
8. Cut the roll into 8 even pieces and plate on the left side of the plate.
9. Add a dollop of sriracha mayo on each piece.
10. Garnish with spring onion and sesame seeds.
11. Garnish with ginger, wasabi and pickled red onion, on the right of the plate.



OCEAN BASKET

RECIPE CARD

South Africa

Epic Sushi

GARNISH

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

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- 1 x squeezy bottle
- Blow torch

TIPS

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

NOTES

- For a 4pc portion, halve the recipe.

TAKEAWAY

Large Sushi container

WATCH THE METHOD

Dragon Roll https://www.youtube.com/watch?v=CfzC2aV0vdw