



Epic Bomb Platter

A bold sharing platter of Golden Crunch Prawn Cali, Rock Shrimp Tempura and Firecracker Calamari rolls.



Large coloured plate

Contains Shellfish

INGREDIENTS

- 4 Golden Crunch Prawn Cali
- 4 Rock Shrimp Tempura roll
- 4 Firecracker Calamari Roll

METHOD

- 1 Make the Golden Crunch Prawn Cali.
- 2 Make the Firecracker Calamari Roll.
- 3 Make the Rock Shrimp Tempura rolls.
- 4 Lay a chopstick in the center of a large coloured plate to keep a straight line.
- 5 Place the Golden Crunch Prawn Cali to the right of the chopstick on the top half of the plate.
- 6 Place the Rock Shrimp Tempura Roll to the left of the chopstick at the top half of the plate.
- 7 Place the Firecracker Calamari roll on the left of the chopstick at the bottom of the plate.
- 8 Place the wasabi and ginger on the bottom right of the plate.
- 9 Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat

NOTES

- Take away: 1x Small Sushi container, 1x Large Sushi Container

WATCH THE METHOD

Epic Bomb Platter <https://www.youtube.com/watch?v=wlcJcQwLBZ0>

How to plate sushi platters <https://www.youtube.com/watch?v=7LrOAc4CqfE>



Food safety

From the SOP - what the kitchen must not skip on this dish.

PRAWN MARINADE DO NOTS

SOP 9 - Food Book

Don't pour the marinade ingredients over the prawns and then try and distribute the ingredients throughout the mixture. Don't use the prawns from the marinade longer than 2 days. Don't throw the butterflied prawns into the container, pack them neatly. This will ensure quick placing of the prawns on the grill when an order comes, through. Once the kitchen closes, wipe the container down. Move any left over prawns into the cold room. Use these prawns first using the FIFO guidelines. Each 568g portion contains: Typical energy as sold per 100g: 642kcal/2648kJ 182% 372g 531%



ON THE PASS

Epic Bomb Platter

Plate - Large coloured plate

Method and video links are on page 1.