



Firecracker Calamari Roll

An inside-out roll topped with fried calamari heads, sriracha mayo and a teriyaki drizzle.



Small coloured plate

Contains Shellfish - Fish - Dairy - Egg

INGREDIENTS

- 110g Calamari heads
- ½ Nori sheet
- 120g Sushi rice
- 2g Sesame seeds
- 25g Avocado
- 10g Pickled red onion
- 15ml Sriracha mayo
- 15ml Teriyaki Sauce
- 1g Spring Onion
- For 4pc, halve the recipe

METHOD

- 1 Fry the calamari heads according to OB standards.
- 2 Spread the rice onto the rough side of the Nori.
- 3 Sprinkle Sesame seeds over the rice.
- 4 Turn the nori with the rice over.
- 5 Place the fillings in the middle on top of the nori.
- 6 Roll up gently without pressing too hard.
- 7 Cut the roll into 8 even pieces and plate on the left.
- 8 Top each piece with 1ml of Sriracha Mayo.
- 9 Top each piece with a fried calamari head.
- 10 Drizzle the Teriyaki sauce over in a zig-zag pattern.
- 11 Sprinkle Spring Onion.
- 12 Garnish with ginger, wasabi & pickled red onion, on the right of the plate.

GARNISH

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

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat
- 1 x Squeezy bottle

TIPS

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



WATCH THE METHOD

[Firecracker Calamari Roll](https://www.youtube.com/watch?v=FjbWVDwh1dE) <https://www.youtube.com/watch?v=FjbWVDwh1dE>

[Firecracker Calamari Roll \(v2\)](https://www.youtube.com/watch?v=qU9zFD8T_uc) https://www.youtube.com/watch?v=qU9zFD8T_uc

[Pre-rolling sushi](https://www.youtube.com/watch?v=DZetRB7_hi0) https://www.youtube.com/watch?v=DZetRB7_hi0

[How to cook sushi rice](https://www.youtube.com/watch?v=pvoCLlrg4S0) <https://www.youtube.com/watch?v=pvoCLlrg4S0>

[How to sharpen your sushi knife](https://www.youtube.com/watch?v=1qTDIkxTj6E) <https://www.youtube.com/watch?v=1qTDIkxTj6E>

[How to use the blow torch](https://www.youtube.com/watch?v=HZLRW8HKCEo) <https://www.youtube.com/watch?v=HZLRW8HKCEo>

[How to sauce our sushi](https://www.youtube.com/watch?v=rzVDbar7q0I) <https://www.youtube.com/watch?v=rzVDbar7q0I>

[Frying calamari](https://www.youtube.com/watch?v=S9R9fxg1dSc) <https://www.youtube.com/watch?v=S9R9fxg1dSc>