Fusion Platter

A fusion sharing platter of loaded prawn futomaki, rainbow rolls and tempura prawn & salmon rolls.



Large coloured plate | Contains Shellfish - Fish - Gluten - Egg

INGREDIENTS

- 6 Loaded Prawn Futomaki
- 4 Rainbow Roll
- 4 Tempura Prawn & Salmon Roll

METHOD

1. Make the Loaded Prawn Futomaki, Rainbow roll, Tempura Prawn & Salmon rolls.
2. Lay a chopstick in the center of a large coloured plate to keep a straight line.
3. Place the Tempura Prawn & Salmon rolls on the right of the chopstick, at the top of the plate.
4. Place the Rainbow rolls to the left of the chopstick, at the bottom of the plate.
5. Place the Loaded Prawn Futomaki in a row on the left of the plate.
6. Garnish by placing the wasabi and ginger on the right side of the plate.
7. Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat

NOTES

- Take away: 2x Large Sushi Container

TAKEAWAY

1 x Small sushi container: 1 x Large sushi container

WATCH THE METHOD

Fusion Platter _ https://www.youtube.com/watch?v=unoJmejTSWw
How to plate sushi platters _ https://www.youtube.com/watch?v=7LrOAc4CqfE