Loaded Prawn Futomaki

Tempura prawn futomaki with cream cheese, sauces and tempura crunch.



Small coloured plate.

Contains Shellfish - Gluten - Dairy - Egg

INGREDIENTS

- 1/2 Sheet Nori
- 80g Sushi rice
- 1 x Tempura Prawn
- 10g Avocado
- 10g Cucumber
- 10g Pickled red onion
- 18g Cream Cheese
- 15ml Teriyaki sauce
- 15ml Sriracha mayo
- 5g Tempura Crunch
- 1g Spring Onion

METHOD

1. Spread the rice onto the rough side of the Nori, leaving 1cm free at the top.
2. Place all fillings in the middle of the rice.
3. Roll up gently. Do not press too hard.
4. Cut the roll into 6 pieces.
5. Plate the Futomaki on the left of the plate, leaning each piece onto the other.
6. Drizzle the Sriracha mayo & teriyaki sauce in a zig zag motion onto the top.
7. Add tempura crunch & spring onion across the top.
8. 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

TIPS

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

TAKEAWAY

Large Sushi container

WATCH THE METHOD

Loaded Prawn Futomaki https://www.youtube.com/watch?v=lKhEW-9HBFE
Pre-rolling sushi https://www.youtube.com/watch?v=DZetRB7_hi0
How to cook sushi rice https://www.youtube.com/watch?v=pvoCLIrg4S0
How to sharpen your sushi knife https://www.youtube.com/watch?v=1qTDIkxTj6E
How to use the blow torch https://www.youtube.com/watch?v=HZLRW8HKCEo
How to sauce our sushi https://www.youtube.com/watch?v=rzVDbar7q0I
How to clean prawns https://www.youtube.com/watch?v=xu-BEWmemkI