



New Wave Platter

A generous platter of loaded prawn futomaki, salmon roses, firecracker calamari and rainbow rolls.



Large coloured plate

Contains Shellfish - Fish

INGREDIENTS

- 6 Loaded Prawn Futomaki
- 2 Salmon Roses
- 8 Firecracker Calamari Roll
- 4 Rainbow Roll

METHOD

- 1 Prepare the Loaded Prawn Futomaki.
- 2 Prepare the Salmon Roses.
- 3 Prepare the Firecracker Calamari rolls.
- 4 Prepare the Rainbow rolls.
- 5 Lay a chopstick in the center of a large coloured plate to keep a straight line.
- 6 Place the Loaded Prawn futomaki to the left of the chopstick, down the side of the plate.
- 7 Place the Salmon Roses to the right of the plate in the centre of the plate.
- 8 Place the 4 Firecracker Calamari rolls at the bottom of the plate.
- 9 Place the 4 Firecracker Calamari rolls at the top of the plate.
- 10 Place the 4 Rainbow Rolls upright in the centre of the plate.
- 11 Place the wasabi and ginger on the right of the plate.
- 12 Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat

NOTES

- Take away: 3x Large Sushi Container

WATCH THE METHOD

New Wave Platter <https://www.youtube.com/watch?v=VAc-Sq0QMMc>

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%

THE MINIMUM STANDARDS FOR THE SUSHI SECTION

SOP 7 - Sushi

*Mise en place will differ amongst territories SUSHI Filleting Salmon Standards To manage our waste on a whole Salmon, we need to be able to use every gram of this delicious pink meat. Follow these steps and your wastage percentage can be as little as 25%: Once the fish is filleted and trimmed into two large fillets you can start planning which parts will be used for what. Pepi says "like a skilled butcher, you can see which part of the fillet should be used for what kind of sushi" How to portion and store the salmon - The meat along the back of the Salmon is ideal for Sashimi cuts and seared salads. - The meat along the stomach is used for Nigiri, Gunkans and roses. - The tail piece is to be used for Maki rolls. - The fatty part right at the bottom has the most flavor and in Japan is often reserved for regular and or important customers....



ON THE PASS

New Wave Platter

Plate - Large coloured plate

Method and video links are on page 1.