Rock Shrimp Tempura Roll

Crispy fried sushi prawns rolled inside and out with avo and cucumber, topped with sweet chilli mayo and Cajun spice.



Small coloured plate.

Contains Shellfish - Gluten - Egg - Soy

INGREDIENTS

- 120g Sushi rice
- 1/2 Nori sheet
- 2g Sesame seeds
- 3 x Sushi prawns, cleaned and de-shelled (30g) - for inside
- 25g Avocado
- 15g Cucumber
- 4 x Fried prawns (40g) - for outside
- 8g OB dry mix
- 15g OB batter mix
- 10ml Palm oil
- 15ml Teriyaki mayo

METHOD

1. Dip the prawns in batter mix.
2. Deep fry until golden brown. Drain off excess oil.
3. Spread the rice onto the rough side of the Nori.
4. Sprinkle sesame seeds over the rice.
5. Turn the nori with the rice over.
6. Place the fillings in the middle on top of the nori.
7. Roll up gently without pressing too hard.
8. Cut the roll into 8 pieces and plate.
9. Place ½ a fried prawn on each piece.
10. Top each piece with teriyaki Mayo.
11. Garnish with ginger, wasabi and red onion.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- 2 x Squeezy

TIPS

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

TAKEAWAY

Small sushi container

WATCH THE METHOD
How to make rock shrimp tempura https://www.youtube.com/watch?v=k1rr13Vj-6E