



Salmon Favourites

An all-salmon platter: salmon roses, nigiri, maki and saucy panko salmon futomaki.



Large coloured plate

Contains Fish - Gluten

INGREDIENTS

- 2 Salmon roses
- 3 Salmon nigiri
- 3 Salmon maki
- 6 Saucy Panko salmon futomaki

METHOD

- 1 Make the salmon maki, the salmon futomaki, the salmon nigiri and then the salmon roses Gunkans last.
- 2 Lay a chopstick in the center of a large coloured plate to keep a straight line.
- 3 Place the salmon roses on the right of the chopstick, at the bottom of the plate.
- 4 Place the nigiri to the right of the chopstick, at the top of the plate.
- 5 Place the maki in a row in the center of the plate and to the right of the chopstick.
- 6 Place the Saucy Panko Salmon futomaki in a line from top to bottom along the left side of the plate.
- 7 Garnish by placing the wasabi and ginger on the right side of the plate.
- 8 Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat

NOTES

- Take away: 1x Small Sushi container, 1x Large Sushi Container

WATCH THE METHOD

Salmon Favourites <https://www.youtube.com/watch?v=bhDaiEJ0ju0>

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.

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....

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

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Plate - Large coloured plate

Method and video links are on page 1.