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

TAKEAWAY

1 x Small sushi container: 1 x 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