



Salmon Roses

Salmon and avo rolled around a ball of sushi rice, topped with kwepie mayo and caviar - served as 3 or 6 pieces.



Small coloured plate

Contains Fish - Dairy - Egg

INGREDIENTS

- 3 Pieces:
- 3 x 10g Sushi rice (30g total)
- 3 x 15g Salmon (45g total)
- 3 x 2g Avocado (6g total)
- 3 x 2g Kwepie mayo (6g total)
- 1g Caviar
- 6 Pieces:
- 6 x 10g Sushi rice (60g total)
- 6 x 15g Salmon (90g total)
- 6 x 2g Avocado (12g total)
- 6 x 2g Kwepie mayo (12g total)
- 2g Caviar

METHOD

- 1 Gently roll each of the 10g rice portions to form a ball, making 3 or 6 even sized balls.
- 2 Place a slice of avo in the centre of each piece of salmon.
- 3 Gently roll the salmon and avo around the ball of rice.
- 4 Plate the roses on a small coloured plate.
- 5 Top each Rose with 2g of kwepie mayo. Top each Rose with an equal portion of the 1g of Caviar.
- 6 Garnish with wasabi, ginger and pickled red onion.

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Pickled onion

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat

NOTES

- Take away: Small Sushi container

WATCH THE METHOD

Salmon Roses <https://www.youtube.com/watch?v=t41zBRRvaec>

How to sharpen your sushi knife <https://www.youtube.com/watch?v=1qTDlkxTj6E>

How to portion sushi garnish <https://www.youtube.com/watch?v=yloS1St1W04>

How to use the blow torch <https://www.youtube.com/watch?v=HZLRW8HKCEo>

How to fillet a salmon https://www.youtube.com/watch?v=swG_SQJ_YgA



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

Salmon Roses

Plate - Small coloured plate

Method and video links are on page 1.