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 - 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

TAKEAWAY

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=1qTDIkxTj6E
How to portion sushi garnish https://www.youtube.com/watch?v=yIoS1St1W04
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