Salmon Sashimi

Sliced salmon over cucumber strips - served as 3, 6 or 9 pieces.



Small coloured plate | Contains Fish

INGREDIENTS

3 PIECES
- 3 x 20g Slices salmon
- 4g Cucumber strips

6 PIECES
- 6 x 20g Slices salmon
- 6g Cucumber strips

9 PIECES
- 9 x 20g Slices salmon
- 8g Cucumber strips

METHOD

1. Slice the salmon.
2. Place the cucumber strips on a small coloured plate.
3. Place the salmon on top of the cucumber.
4. Plate and 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

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