



Saucy Panko Salmon Futomaki

Fried salmon futomaki with teriyaki sauce and sriracha mayo.



Small coloured plate.

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 1/2 Sheet Nori
- 80g Sushi rice
- 20g Salmon
- 10g Avocado
- 10g Cucumber
- 10g Pickled red onion
- 2g OB Dry mix
- 18g OB Batter mix
- 4g Panko crumbs
- 10ml Palm oil
- 15ml Teriyaki sauce
- 15ml Sriracha mayo

GARNISH

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

METHOD

- 1 Spread the rice onto the rough side of the Nori, leaving 1cm free at the top.
- 2 Place all fillings in the middle of the rice.
- 3 Roll up gently. Do not press too hard.
- 4 Roll the futomaki in the Dry mix and then dip it into the batter mix.
- 5 Roll the Futomaki in the panko crumbs.
- 6 Deep fry until golden brown (180°C). Drain off any excess oil.
- 7 Cut the roll into 6 pieces.
- 8 Plate the Futomaki on the left of the plate, leaning each piece onto the other.
- 9 Drizzle the teriyaki sauce in a zig zag motion onto the top, followed by the sriracha mayo.
- 10 Garnish with ginger, wasabi and pickled red onion on the right of the plate.

EQUIPMENT

-  Chopping board
-  Sushi knife
-  Rolling mat
- 2 x Squeezy bottles



WATCH THE METHOD

Saucy Panko Salmon Futomaki https://www.youtube.com/watch?v=EeLr_N22duE

Pre-rolling sushi https://www.youtube.com/watch?v=DZetRB7_hi0

How to cook sushi rice <https://www.youtube.com/watch?v=pvoCLlrg4S0>

How to sharpen your sushi knife <https://www.youtube.com/watch?v=1qTDIkxTj6E>

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

How to sauce our sushi <https://www.youtube.com/watch?v=rzVDbar7q0I>

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

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Plate - Small coloured plate.

Method and video links are on page 1.