Saucy Panko Salmon Futomaki

Fried salmon futomaki with teriyaki sauce and sriracha mayo.



Small coloured plate.

Contains Fish - Gluten - Egg - Soy

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 OB Crunch
- 10ml Palm oil
- 15ml Teriyaki sauce
- 15ml Sriracha mayo

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.

GARNISH

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

EQUIPMENT

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

TIPS

- Dipping your knife in Tezu helps you make cleaner cuts through the sushi rolls

TAKEAWAY

Large Sushi container

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=pvoCLIrg4S0
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