



Spicy Salmon Gunkan

Cucumber-wrapped rice ovals topped with spicy salmon tartare and fresh green chili.



Small coloured plate

Contains Fish - Gluten - Dairy - Egg

INGREDIENTS

- 36g Cucumber ribbons, halved lengthwise (3 ribbons)
- 60g Sushi rice
- 36g Salmon (diced for tartare)
- 12ml Sriracha Mayo
- 6 Thin slices of fresh green chili
- For 6pc double the recipe

METHOD

- 1 Mix the diced salmon with the sriracha mayo to make Salmon tartare.
- 2 Shape the rice into 3 x 20g oval shapes.
- 3 Slice the cucumber to make 3 ribbons.
- 4 Wrap the cucumber ribbons around the rice, with the edge showing the skin facing upwards.
- 5 Plate on the left side of a small coloured plate.
- 6 Top each Gunkan with 12g salmon tartare.
- 7 Top each Gunkan with 2 slices of fresh green chili.
- 8 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
- Vegetable peeler

TIPS

- Use a vegetable peeler to make thin, even slices of cucumber.
- Make sure you clean your chopping board and sushi knife after chopping chillies.

WATCH THE METHOD

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=1qTDlkxTj6E>

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>



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.