Sushi 16 Platter

16-piece platter: saucy salmon futomaki, rock shrimp tempura and prawn maki, with wasabi and ginger.



Large coloured plate.

Contains Shellfish - Fish - Gluten - Egg

INGREDIENTS

- 6 saucy salmon futomaki (pre-roll base)
- 4 rock shrimp tempura (pre-roll base)
- 6 prawn maki

METHOD

1. Prepare the prawn maki.
2. Prepare the rock shrimp tempura.
3. Prepare the saucy salmon futomaki.
4. Lay a chopstick in the centre of a large coloured plate to keep a straight line.
5. Plate the rock shrimp tempura to the right of the chopstick, at the bottom of the plate.
6. Plate the prawn maki to the right of the chopstick, at the top of the plate.
7. Place the salmon futomaki on the left of the chopstick, in a line with each piece overlapping the next, and drizzle the sauce in a zig-zag pattern over the top.
8. Place the wasabi and ginger on the right of the plate.
9. Remove the chopsticks.

GARNISH

- 5g wasabi
- 10g ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Chopsticks
- Rolling mat
- Airtight container

TIPS

- Dipping your knife in tezu helps you make cleaner cuts through the sushi rolls.
- Pre-service prep (busy stores) @11:30 & 17:00: management to set par levels of pre-rolled items per service.
- Pre-roll rock shrimp tempura to par level.
- Pre-roll futomaki but do NOT deep fry yet - store in an airtight container in the fridge.
- Take away: large sushi container with rock shrimp (4pc) & maki (6pc); large sushi container with saucy futomaki (6pc).

WATCH THE METHOD

Sushi 16 Platter https://www.youtube.com/watch?v=9StMGc4yKKI

How to plate sushi platters https://www.youtube.com/watch?v=7LrOAc4CqfE