Sushi 20 Platter

20-piece platter: Loaded Prawn Futomaki, Golden Crunch Prawn Cali and Salmon maki. Prep ~10 mins.



Large coloured plate.

Contains Shellfish - Fish - Gluten - Soy

INGREDIENTS

- 6 Loaded Prawn Futomaki (pre-roll base)
- 8 Golden Crunch Prawn Cali (pre-roll base)
- 6 Salmon maki

METHOD

1. Prepare the Salmon maki.
2. Prepare the Loaded Prawn Futomaki.
3. Prepare the Golden Crunch Prawn Cali rolls.
4. Lay a chopstick in the centre of a large coloured plate to keep a straight line.
5. Plate the Loaded Prawn Futomaki on the left of the plate. Drizzle teriyaki and sriracha mayo. Top with tempura crunch and spring onions.
6. Plate the Salmon maki on the top right of the plate.
7. Place the Golden Crunch Prawn Cali on the bottom right of the plate and drizzle the sauce in a zig-zag pattern over the top. Garnish with spring onion.
8. Place the wasabi and ginger on the right of the plate.
9. Remove the chopsticks.



GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

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

TIPS

- Preparation time: 10 mins.
- Pre-service prep @11:30 & 17:00 (busy stores): management to set par levels of pre-rolled items per service.
- Pre-roll Golden Crunch Prawn Cali to par level.
- Pre-roll Loaded Prawn Futomaki (no garnish and sauces) to par level.
- Take away: 2 x large sushi containers - Golden Crunch Prawn Cali (4pc) & Loaded Prawn Futomaki; small sushi container for Salmon maki (6pc).
- Prepared by: Sushi.

NOTES

- Limited-time offer. Source: Sushi 20 station card.

WATCH THE METHOD

How to plate Sushi 20 https://www.youtube.com/watch?v=jsnpDNNWKZE