Sushi 99 + Soda

Sushi platter with a soda: firecracker calamari rolls, golden crunch prawn cali and avo maki. Prep ~10 mins.



Large coloured plate.

Contains Shellfish - Molluscs - Gluten

INGREDIENTS

- 4 firecracker calamari rolls (pre-roll base)
- 4 golden crunch prawn cali (pre-roll base)
- 6 avo maki

METHOD

1. Prepare the avo maki.
2. Prepare the firecracker calamari rolls.
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 firecracker calamari in the top left of the plate. Drizzle with teriyaki and add spring onions.
6. Plate the avo maki in the bottom left of the plate.
7. Place the golden crunch prawn cali on the right of the plate, in a line with each piece overlapping the next, 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

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

TIPS

- Preparation time: ~10 mins.
- Pre-service prep (busy stores) @11:30 & 17:00: management to set par levels of pre-rolled items per service.
- Pre-roll golden prawn cali to par level.
- Pre-roll firecracker calamari (no garnish, top the calamari head) to par level.
- Take away: large sushi container with golden crunch prawn cali (4pc) & maki (6pc); small sushi container with firecracker calamari (4pc).

WATCH THE METHOD

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