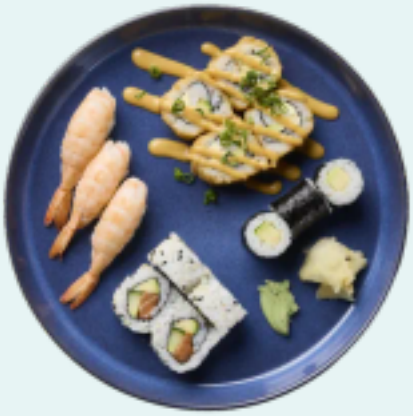
Sushi for One

A single-serve mix of prawn nigiri, avo maki, salmon California rolls and Golden Crunch Prawn Cali.



Large coloured plate | Contains Shellfish - Fish - Gluten

INGREDIENTS

- 3 Prawn nigiri
- 3 Avocado maki
- 4 Salmon California rolls
- 4 Golden Crunch Prawn Cali

METHOD

1. Make the Golden Crunch Prawn Cali.
2. Make the Salmon California rolls.
3. Make the avocado maki.
4. Make the prawn nigiri last.
5. Lay a chopstick in the center of a large coloured plate to keep a straight line.
6. Place the maki to the right of the chopstick on the bottom half of the plate.
7. Place the nigiri to the left of the chopstick at the top half of the plate.
8. Place the Golden Crunch Prawn Cali roll on the right of the chopstick at the top of the plate.
9. Place the salmon California roll on the left of the chopstick at the bottom of the plate, 2 pcs upright and 2 on their sides, as per the image.
10. Place the wasabi and ginger on the top right of the plate.
11. Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat

NOTES

- Take away: 1x Small Sushi container, 1x Large Sushi Container

TAKEAWAY

1 x Small sushi container: 1 x Large sushi container

WATCH THE METHOD

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