



Tempura Prawn & Salmon Roll

Tempura prawns and cream cheese rolled inside, topped with blow-torched salmon, tempura crunch and a sriracha-teriyaki drizzle.



Small coloured plate

Contains Shellfish - Fish - Gluten - Dairy

INGREDIENTS

- 120g Sushi rice
- ½ Nori sheet
- 25g Avocado
- 18gr Cream Cheese
- 2 x tempura prawns (24g) - for inside
- 8g OB dry mix
- 15g OB batter mix
- 10ml Palm oil
- 30g Salmon - for outside
- 15ml Sriracha mayo
- 15ml Teriyaki sauce
- 5gr Tempura Crunch
- 1gr Spring Onion
- For 4pc halve the recipe

METHOD

- 1 Spread the rice onto the rough side of the Nori.
- 2 Turn the nori with the rice over.
- 3 Place the fillings in the middle on top of the nori.
- 4 Place the tempura prawns across the middle.
- 5 Roll up gently without pressing too hard.
- 6 Place thin slices of Salmon over the top of the roll.
- 7 Cut the roll into 8 even pieces and plate on the left side of the plate.
- 8 Using a blow torch, scorch the top of each piece until slightly charred.
- 9 Drizzle Sriracha & Teriyaki over the top in a zig zag pattern.
- 10 Sprinkle Tempura crunch & Spring onion over top.
- 11 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
- Blow torch
- 1 x Squeezy bottle

TIPS

- Dipping your knife in Tezu helps you make cleaner cuts through the sushi rolls.



WATCH THE METHOD

Tempura Prawn & Salmon Roll <https://www.youtube.com/watch?v=93QPwnjc6Q0>

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=1qTDIkxTj6E>



Food safety

From the SOP - what the kitchen must not skip on this dish.

PRAWN MARINADE DO NOTS

SOP 9 - Food Book

Don't pour the marinade ingredients over the prawns and then try and distribute the ingredients throughout the mixture. Don't use the prawns from the marinade longer than 2 days. Don't throw the butterflied prawns into the container, pack them neatly. This will ensure quick placing of the prawns on the grill when an order comes, through. Once the kitchen closes, wipe the container down. Move any left over prawns into the cold room. Use these prawns first using the FIFO guidelines. Each 568g portion contains: Typical energy as sold per 100g: 642kcal/2648kJ 182% 372g 531%

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....



ON THE PASS

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Plate - Small coloured plate

Method and video links are on page 1.