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
- 18g 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
- 5g Tempura Crunch
- 1g 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.

TAKEAWAY

Large Sushi container

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=pvoCLIrg4S0
How to sharpen your sushi knife https://www.youtube.com/watch?v=1qTDIkxTj6E