The Crunch

A crunchy-textured platter of rock shrimp tempura, Golden Crunch Prawn Cali, cucumber maki and saucy panko salmon futomaki.



Large coloured plate

Contains Shellfish - Fish - Gluten - Egg

INGREDIENTS

- 4 Rock shrimp Tempura rolls
- 4 Golden Crunch Prawn Cali
- 6 Cucumber maki
- 6 Saucy Panko salmon futomaki

METHOD

1. Prepare the cucumber maki.
2. Prepare the Golden Crunch Prawn Cali.
3. Prepare the rock shrimp tempura.
4. Prepare the saucy panko salmon rolls.
5. Lay a chopstick in the center of a large coloured plate to keep a straight line.
6. Place the Saucy Panko Salmon futomaki to the left of the chopstick, down the side of the plate.
7. Place the Golden Crunch Prawn Cali to the right of the chopstick at the top of the plate.
8. Place the maki below the Golden Crunch rolls, in the center of the plate on the right of the chopstick, 3 on their sides and 3 upright.
9. Place the 4 pcs of Rock Shrimp Tempura upright to the right of the chopstick at the bottom of the plate.
10. Place the wasabi and ginger on the right of the plate.
11. Remove the chopsticks.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat

NOTES

- Take away: 2x Large Sushi Container



TAKEAWAY

3x Large Sushi containers

WATCH THE METHOD

The Crunch _ https://www.youtube.com/watch?v=MuG6pf1a1-M
How to plate sushi platters _ https://www.youtube.com/watch?v=7LrOAc4CqfE