



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

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

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>



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%

SECTIONS OF THE SUSHI BAR

SOP 7 - Sushi

2 The maki-roller's station The maki roller is responsible for the following: Rolling of all sushi. Keeping his/her area clean. Maki roller section Without display With display With more chefs in service SUSHI The correct station lay out is important for efficient service. Being prepared before having to produce sushi means that you can focus on the sushi making process and complete the task effectively and efficiently. *ingredients may vary amongst territories.



ON THE PASS

The Crunch

Plate - Large coloured plate

Method and video links are on page 1.