Volcano Roll

Prawn California roll topped with diced sakura-mayo prawns and Swicy sauce.



Small coloured plate.

Contains Shellfish - Gluten - Egg - Soy

INGREDIENTS

- 120g Sushi rice
- 1/2 Nori sheet
- 2g Sesame seeds
- 6 Steamed prawns, cleaned
- 25g Avocado
- 15g Cucumber
- 15ml Sakura Mayo
- 10ml Sweet and Spicy Sauce
- 5g Tempura Crunch

METHOD

1. Make an 8pc Prawn California roll (see instructions below).
2. Spread the rice onto the rough side of the Nori.
3. Sprinkle sesame seeds over the rice.
4. Turn the nori with the rice over.
5. Place the fillings in the middle on top of the nori.
6. Roll up gently without pressing too hard.
7. Cut the roll into 8 pieces and plate.
8. Dice 3x steamed prawns and mix with 15ml sakura mayo.
9. Place a teaspoon of diced sakura prawn mix on each piece.
10. Drizzle 10ml Sweet & spicy sauce over rolls.
11. Garnish with tempura crunch, spring onion and sesame seeds.

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Pickled red onion

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- 2 x squeezy bottles

TIPS

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

NOTES

- For a 4pc portion, halve the recipe.



TAKEAWAY

Large Sushi container

WATCH THE METHOD

Volcano Rolls https://www.youtube.com/watch?v=aLhY7UbqnB0