Firecracker Calamari Roll

An inside-out roll topped with fried calamari heads, sriracha mayo and a teriyaki drizzle.



Small coloured plate

Contains Molluscs - Gluten - Egg - Soy

INGREDIENTS

- 110g Calamari heads
- ½ Nori sheet
- 120g Sushi rice
- 2g Sesame seeds
- 25g Avocado
- 10g Pickled red onion
- 15ml Sriracha mayo
- 15ml Teriyaki Sauce
- 1g Spring Onion
- For 4pc, halve the recipe

METHOD

1. Fry the calamari heads according to OB standards.
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 even pieces and plate on the left.
8. Top each piece with 1ml of Sriracha Mayo.
9. Top each piece with a fried calamari head.
10. Drizzle the Teriyaki sauce over in a zig-zag pattern.
11. Sprinkle Spring Onion.
12. Garnish with ginger, wasabi & pickled red onion, on the right of the plate.

GARNISH

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

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- 1 x Squeezy bottle

TIPS

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

NOTES

- Take away: Large Sushi container

WATCH THE METHOD

Firecracker Calamari Roll _ https://www.youtube.com/watch?v=FjbWVDwh1dE
Firecracker Calamari Roll (v2) _ https://www.youtube.com/watch?v=qU9zFD8T_uc
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
How to use the blow torch _ https://www.youtube.com/watch?v=HZLRW8HKCEo
How to sauce our sushi _ https://www.youtube.com/watch?v=rzVDbar7q0I
Frying calamari _ https://www.youtube.com/watch?v=S9R9fxg1dSc