Rock Shrimp Tempura Roll

Inside-out roll with sushi prawn, avo and cucumber, topped with fried prawn and sweet chilli mayo.



Small coloured plate. Takeaway: small sushi container.

Contains Shellfish · Gluten · Egg · Soy

INGREDIENTS

- 120g Sushi rice
- ½ Nori sheet
- 2g Sesame seeds
- 3 sushi prawns, cleaned and de-shelled (30g) for inside
- 25g Avocado
- 15g Cucumber
- 4 fried prawns (40g) for outside
- 8g OB dry mix
- 15g OB batter mix
- 10ml Palm oil
- 15ml Teriyaki mayo
- For 4pc: halve the recipe

METHOD

1. Dust the cleaned, de-shelled prawns with dry mix.
2. Dip in batter mix.
3. Deep fry until golden brown. Drain off excess oil.
4. Spread the rice onto the rough side of the nori.
5. Sprinkle sesame seeds over the rice.
6. Turn the nori with the rice over.
7. Place the fillings in the middle on top of the nori.
8. Roll up gently without pressing too hard.
9. Cut into 8 pieces and plate.
10. Place ½ a fried prawn on each piece.
11. Top each piece with 2.5g sweet chilli mayo.
12. Garnish with Cajun spice, ginger, wasabi and julienned cucumber.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

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

TIPS

- Dipping your knife in tezu helps you make cleaner cuts.