

# SUSHI ROLLS WITH SALMON SKIN

by Gudrun Resnekov of Tula

2015 Winner : Entrée Course

## Ingredients (serves 6-8)



## Method

Prepare the rice in the normal way.

Prepare any vegetable strips in the normal way.

Nori sheets, sauces, equipment on hand.

Special ingredient is left over salmon skins from fried salmon fillets the day before. These are retained and will have lost their crispness. So, prior to assembling the sushi rolls, use a scissor to cut 8mm strips of skin and refry these in a hot pan with very little oil, if any.

Assemble, roll and section in the normal way