



Sushi Class

What you get...

Sushi making party bag:

Rolling mat, Chopsticks, Knife, Rice paddle and spreader
Bento box (reusable, freezer and dishwasher safe)
Recipe card

4 Hours (or however long it takes):

To include:

Introduction to the history and origin of Sushi
How to wash & cook Sushi rice
How to cut fish for different Sushi

How to make:

Hosumaki – Thin Roll, one filling
E.g. Tuna
Futomaki – Fat roll, several fillings (single and Double seaweed layers)
E.g. California Roll or Paul's Dragon roll
Oshimaki – Box pressed sushi
E.g. Marinated Mackerel
Nigiri – Hand formed sushi, single topping
E.g. Salmon

As well as the fillings listed an ensemble of other common (and hopefully uncommon) sushi fillings will be available to play with (subject to market availability)

How to prepare simple fun vegetable garnishes

E.g. Wasabi Flowers, Cucumber pine branch, Carrot Flowers & Leaves,

If time (your call) & you really want to be flash...

How to make Dashi Maki Tamago (Thick Japanese omelette)

To include -

A Dine by Design Apron

£80.00 Per Head