

Mango Red Rock with Jicama 5pc

Recipe ID: A1038

Date: 12/19/22

For Northgate Market Only

Mango Red Rock with Jicama 5pc



	Ingredient	Amount
Roll	Sushi White Rice	3oz
	Cucumber	1oz
	Spicy Imitation Crab Salad	1oz
	Avocado	0.5oz
	Cream Cheese	0.3oz
	Seaweed	1 half pc
Topping	Spicy Tuna	1.5oz
	Mango	1oz
	Jicama	1oz
	Masago	0.1oz
	Green Onion	0.05oz
	Tempura Crispy	0.05oz
	Sesame Seeds	0.05oz
Sauce	Mango Sauce	1oz
	Sushi Sauce	0.2oz
Garnish	Carrot	0.1oz
	Lime slice	1pc
	Spicy Imitation Crab Salad	Amount
	Imitation Crab Salad	2oz
	Sriracha Sauce	0.6oz

Net Weight: 10.8oz

Contains: Crustacean Shellfish, Egg, Fish, Milk, Sesame, Soy, Wheat

Container: AFC-30

Shelf Life: 1 Day



11.07.22

1. Cut and peel jicama



2. Cut jicama with a medium Berniner blade, 1.5-2 inch



3. Make spicy imitation crab salad. Use within 1 day.



4. Dice fresh mango



5. Dice tuna saku to small chunks. Mix in sriracha and sesame chili oil to make spicy tuna.



6. Make base roll and add toppings in order:

1. Spicy tuna 1.5oz
2. Mango sauce 1oz
3. Sushi sauce 0.2oz
4. Mango 1oz
5. Jicama 1oz
6. Masago 0.1oz
7. Green onion sprinkle
8. Tempura crispy sprinkle
9. Sesame seeds sprinkle