

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of **Emmanuel Stroobant** Saint Pierre, Singapore

Swordfish Sashimi with Blue Swimming Crab Salad, Green Apple and Hoegaarden white Beer Jellied Udon



Serves 4

Ingredients

200g *sashimi* grade swordfish

Hoegaarden® jelly :

330ml hoegaarden® white beer
8 gelatine sheets, softened in ice water

Crab meat salad :

200g fresh crab meat
20g chives and basil
(each) mayonnaise, extra virgin olive oil and
1 tbsp lemon juice
(each) freshly cracked pepper
5g Japanese cucumber, peeled and sliced
1 into strips
1 green apple, peeled and sliced

Garnish :

10g black sesame seeds

Method

Gently heat 100ml of beer to 60°C, add in the gelatin and stir until fully dissolved. Then add the remaining beer and refrigerate on a flat tray until needed. Once the jelly is hard, cut into long strips and set in the fridge.

In a stainless steel bowl, combine all the fresh herbs, mayonnaise, olive oil and lemon juice. Add the crab meat and toss. Season with pepper.

Serving

On a plate, lay sliced swordfish sashimi and top with a slice of cucumber that is rolled to form a tower. Fill this 'tower' with a tablespoon of crab salad and top with the strip of jellied beer. Finish with the slices of green apple and garnish with some remaining fresh herbs. Dust with black sesame seeds.