

World Gourmet Summit 2006
Culinary Masterclass
Singapore Tourism Board, Auditorium

19 April 2006 / 11.00am to 12.30pm

SHRIMP SALAD

Presented by
Masterchef Susur Lee

Serves 4

Ingredients:

- 3 Large shrimps, cooked and peeled

Chilli Mayonnaise

- 2 tbsp Mayonnaise
1 tbsp Tomato ketchup
1 tsp Smoked chipotle chili

Soy Vinaigrette

- ¼ cup Chinese black vinegar
½ oz Light soy sauce
¾ oz Dark soy sauce
1oz Sugar
A bunch of cilantro, smashed
2 Chillies, smashed
4 Shallots, peeled and smashed
4 Garlic cloves, peeled and smashed
½ Ginger, scraped and smashed

Cucumber Salad

- 4 oz Cucumber, diced
2 oz Diced jicama
1 tbsp Crispy fried garlic
½ tbsp Chopped fresh dill
½ tbsp Toasted white sesame seed
½ tsp Pickled jalapeno



Method

1. For the Chilli Mayonnaise: Place the mayonnaise, tomato ketchup and the smoked chilli in a food processor and pulse until a smooth paste is formed.
2. For the Soy Vinaigrette: Mix the Chinese black vinegar, light soy sauce, dark soy sauce and sugar in a mixing bowl. Add in the smashed cilantro, chilli, shallots, garlic and ginger and marinate in the vinaigrette overnight. Strain before using.

To Serve

Gently toss all the cucumber salad ingredients together with the soy vinaigrette in a mixing bowl and top