

World Gourmet Summit 2006
Culinary Masterclass
Singapore Tourism Board, Auditorium

21 April 2006 / 3.00pm to 5.00pm

COLD-SMOKED HALIBUT WITH LINGUINI PASTA CREAM SAUCE,
SWEDISH CAVIAR, SAUTEED CHANTERELLE AND SPINACH

Presented by:
Masterchef Terje Ness

Serves 4
Ingredients

600g "cold-smoked" halibut fillet
100g chanterelle mushrooms
200g unsalted butter
100g spinach

Cream Sauce

3 shallots, peeled and chopped
40ml fish stock
20ml white wine
20ml cream
10ml cream fraîche
160g linguini
10ml olive oil

50g parmesan cheese
100g Swedish caviar
20g chopped chives
20g chopped celeriac



Recipe Notes:

Method:

1. Cold-smoke the halibut fillet in a preheated oven at 60 °C for 1-1½ hours. Peel the skins off the smoked fish and cut into thick slices. Keep warm.
2. Sweat the chanterelle mushrooms in a sauté pan with the unsalted butter. Add the spinach and sauté until spinach leaves just wilted.
3. Place the chopped shallot in a saucepan and pour in the fish stock, white wine, cream and cream fraîche and cook until liquid is reduced by half. Add the linguine pasta and olive oil into the fish stock mixture and continue boiling until pasta is al dente.
4. Ladle linguine pasta together with the cream sauce into each serving plate and top with a cold-smoked fish slice. Sprinkle with parmesan cheese, Swedish caviar, chopped chives and celeriac. Serve hot.