



Held in:



Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



www.worldgourmetsummit.com



WORLD GOURMET SUMMIT

Proudly Presented By

citibank



A masterclass with
Dieter Kaufmann

13 April 2010

3.00pm to 5.00pm

Singapore Tourism Board, Auditorium

A masterclass with

Dieter Kaufmann

One-Michelin-starred Chef Dieter Kaufmann is the embodiment of a true passionate cuisinier.

Presenting exceptional cuisine using only the best and highest quality ingredients, Chef Kaufmann is the first German chef to be awarded the Federal Cross of Merit – the only general state decoration of the Federal Republic of Germany. His restaurant, Zur Traube, was launched in 1962 and its longevity and success speaks volumes of a man who believes only in giving and serving the best to his guests.



MENU

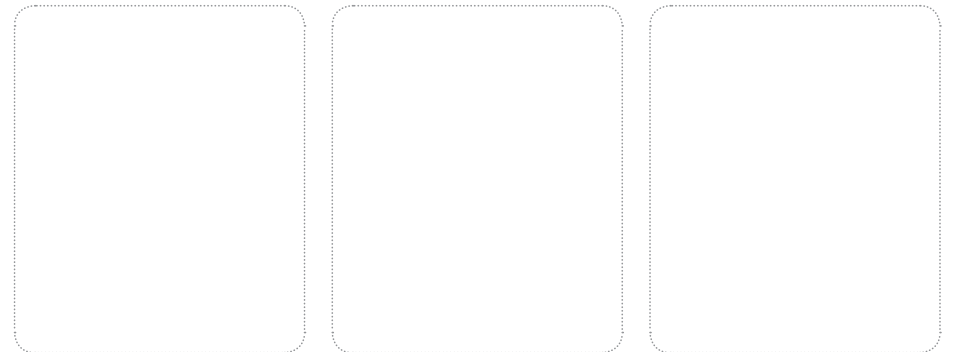
carpaccio of scallops with tuna & iced sherry jelly



truffles of foie gras



wild Scotch salmon with sorrel sauce



carpaccio of scallops with tuna & iced sherry jelly

- 1 tuna (about 100g), thinly sliced
- 12 scallops, shell removed and rinsed
- Diced tomatoes, diced cucumbers and dill, for garnishing

Iced Sherry Jelly

- 125ml (each) clear chicken stock and clear tomato stock
- 20ml sherry
- 2 gelatine sheets

Method:

- Place the sliced tuna in a row on a work surface and top with the scallops. Wrap the tuna slices around the scallops and roll into a cylindrical shape. Place the tuna and scallop rolls into a freezer to chill. Remove the chilled tuna and scallop rolls from the freezer and cut into thin slices.
- For the iced sherry jelly: Place the clear chicken stock, clear tomato stock, sherry and gelatine sheets into a stockpot and cook on slow heat until gelatine sheets has dissolved. Remove stockpot from the heat and set aside.
- Place the sliced carpaccio of scallops with tuna to form a circle onto each serving plate. Glaze with the iced sherry jelly and garnish with the diced tomatoes, diced cucumbers and dill. Serves 4

truffles of foie gras

- 200g foie gras
- 2 tsp Sauternes or cognac
- Salt and freshly ground white pepper, to taste
- Cocoa, orangeade, chopped almonds and chopped pistachio, for coating

Method:

- Pass the foie gras through a fine sieve into a mixing bowl. Add in the Sauternes or cognac and mix well. Season to taste with salt and freshly ground white pepper. Shape the foie gras mixture into small balls that resemble truffles. Coat the foie gras truffles with the cocoa, orangeade, chopped almonds or chopped pistachio. Place the foie gras truffles into the freezer to chill before serving. Serves 4

Notes:

18 horizontal lines for notes, each starting and ending with a small circle.





wild Scotch salmon in sorrel sauce

- 1 wild Scotch salmon (about 800g), skin removed, de-boned and portioned
- Salt, to taste
- Butter, for coating

Sorrel Sauce

- 2 sorrel bunches
- 80ml vegetable stock
- 80ml fish stock
- 1 tbsp wheat starch
- 100ml crème fraîche
- 30g butter
- Salt and freshly ground white pepper, to taste

Method:

- Season the wild salmon with salt to taste. Rub the butter over a baking tray and place the seasoned wild salmon onto the oiled baking tray. Bake the seasoned wild salmon in a preheated oven on a low heat to ensure the wild salmon retains its natural colour.
- For the sorrel sauce: Place the sorrel and vegetable stock into a food processor and pulse until smooth. Heat the fish stock in a stockpot and bring liquid to a boil. Lightly thicken the fish stock with the wheat starch. Add in the crème fraîche and bring liquid to a boil again. Monté with the butter and season with salt and freshly ground white pepper to taste.
- Place the baked wild salmon onto the centre of each serving plate and drizzle with the sorrel sauce. Serves 4

Notes:

15 horizontal dashed lines for taking notes.

