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WORLD GOURMET SUMMIT

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*A masterclass with*  
**Greg Doyle &  
Grant King**

19 April 2010

10.00am to 1.00pm

Miele Gallery

*A masterclass with*

# Greg Doyle & Grant King



If ever there is a culinary tour de force to be reckoned with, then the pairing of chefs Greg Doyle and Grant King is one that will definitely blow you away with their culinary excellence. This duo started in the kitchen at an early age and today, they have brought fame, recognition and of course, the elusive Three Chef Hats to Sydney's Pier Restaurant. With a host of experiences between them, it is without a hint of a doubt that you will enjoy only the very best when dining at their establishment. Fresh seafood coupled with the finest seasonal produce all done to utmost perfection by chefs Doyle and King, it does not get any better than this.

## *MENU*

*carpaccio of coral trout, tomato consommé & lime gel*



*pot-roasted lobster with chilli, oyster sauce, kaf-  
fir lime & Thai basil*



*passionfruit soufflé, passionfruit sauce &  
Chantilly cream*

*carpaccio of coral trout, tomato consommé & lime gel*

4 coral trout fillets (about 70g each), sliced  
2 tsp tomato concasse  
40 (each) tarragon leaves, chervil leaves and dill leaves  
4 tsp finely snipped chives  
Sea salt and freshly ground white pepper, to taste  
4 tbsps extra virgin olive oil  
1 lime, for juice

### **Tomato Consommé**

4 tomatoes, chopped  
6 coriander seeds, crushed  
2 white peppercorns, crushed  
2 basil leaves  
1 tsp white balsamic vinegar  
½ shallot, peeled and finely chopped  
½ tsp sugar  
Sea salt, to taste

### **Lime Gel**

200ml lime juice  
100ml syrup  
4 limes, for zest  
1g agar-agar

### **Method:**

- For the tomato consommé: Chop all the ingredients together and leave to marinate for 1 hour. Pulse in a blender. It is very important that the mixture is not blended too much. Pass the mixture through a fine sieve and set aside until needed.
- For the lime gel: Bring all the ingredients to a boil and leave to infuse for 30 minutes. Pass the mixture through a fine sieve and chill. Blend in the thermomix and set aside until needed.
- Slice the coral trout and lay on the centre of a serving plate. Dot with the lime gel and place tomato concasse on the coral trout slices. Evenly disperse the herbs over the coral trout slices. Season with salt and pepper to taste. Mix the tomato water and olive oil together and add a couple of drops of lime to taste. Dress in between the coral trout slices with the dressing.  
Serves 4

*pot-roasted lobster with chilli, oyster sauce,  
kaffir lime & Thai basil*

50g	butter
2	lobsters, shells removed and cut into medallions
6	kaffir lime leaves
1	(each) red chilli and green chilli, de-seeded and cut in angled slices A few fresh Thai green peppercorns
2 tbsp	oyster sauce
16	Thai basil leaves

**Method:**

- Heat the butter in a sauté pan and sear the lobster medallions until coloured, for about 2 minutes on each side. Add in the kaffir lime leaves, sliced red chilli, sliced green chilli and green peppercorns and sauté for another minute. Add in the oyster sauce and some water and bring mixture to a gentle boil. Cover the sauté pan with a lid and set aside for about 3 to 4 minutes.
- Arrange the pot-roasted lobster medallions onto each serving plate and scatter with the basil leaves. Serves 4

*passionfruit soufflé, passionfruit sauce &  
Chantilly cream*

8	egg whites
4 tbsp	castor sugar
4 tbsp	passionfruit base
2 tbsp	(each) butter and sugar, for coating the ramekins

**Passionfruit Base**

1 ltr	passionfruit purée
200g	sugar
100ml	water
150ml	cornstarch solution

**Passionfruit Sauce**

125g	sugar
1kg	passionfruit pulp

**Chantilly Cream**

1 ltr	cream
40g	icing sugar
6g	vanilla bean paste

**Method:**

- For the passionfruit base: Heat the passionfruit purée in a saucepan and bring purée to a boil. Set aside. Heat the sugar and 100ml water until it reaches 118°C in another saucepan. Pour the syrup into the boiled passionfruit purée. Add in the cornstarch solution and keep boiling rapidly for another 3 to 4 minutes; stirring constantly until cornstarch has dissolved.
- For the passionfruit sauce: Heat the sugar and passionfruit pulp to a boil in a saucepan. Reduce heat and simmer until passionfruit pulp is thick and sticky. Remove saucepan from the heat and set aside.
- For the Chantilly cream: Whisk the cream, icing sugar and vanilla bean paste in a mixing bowl until a stiff peak form. Keep chilled until needed.
- Whisk the egg whites in a mixing bowl until a soft peak form. Gradually add in the castor sugar and continue whisking until a stiff peak form. Place the passionfruit base in another mixing bowl and fold in a quarter of the egg whites until well incorporated. Then fold in the remaining egg whites. Coat the ramekins with the butter and sugar. Pour the soufflé mixture into the ramekins and bake in a preheated oven at 190°C for about 8 minutes.
- Remove baked passionfruit soufflé from the oven and place each ramekin onto the centre of each serving plate. Serve with a quenelle of the Chantilly cream and drizzle over the passionfruit sauce just before serving. Serves 4



*Notes:*

Handwriting practice lines consisting of 15 horizontal wavy lines, each starting and ending with a small circle.

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