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WORLD GOURMET SUMMIT
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A masterclass with
Hal Yamashita

21 April 2010

10.00am to 2.00pm

At-Sunrice GlobalChef Academy

A masterclass with

Hal Yamashita



Treating his restaurant as a place to express the beauty of ingredients rather than just a place to cook, Chef Hal Yamashita exhibits this belief with his unique fusion-styled cuisine employing the finest ingredients that meet his high expectations. For example, Chef Yamashita insists on using the Rokko Kobe water which is specially transported to his Tokyo restaurant, Hal Yamashita Tokyo, from Kobe thrice a week. The Kobe native considers this water to be the most important element of his cuisine. Working with a famous sake distillery in the Nada district of Kobe, Chef Yamashita has also specially designed an exclusive 'kimoto' style sake that matches his menu perfectly, demonstrating his dedication toward presenting guests with only the best he has to offer.

MENU

Japanese Shojin zen salad



grilled wagyu beef marinated with red miso, marinated lotus root, parmesan cheese and spinach



baked mitarashi dumpling Kyoto-style with black truffle

Notes:

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grilled wagyu beef marinated with red miso, marinated lotus root, parmesan cheese and spinach

4 wagyu fillets (about 100g each)
20g butter
40ml olive oil
Spinach, blanched in dashi stock and extra for garnishing
Sliced parmesan cheeses, for garnishing

Marinated Lotus Root

200g lotus roots, boiled in dashi stock and sliced
200g sugar
200ml water
160ml rice vinegar
60ml olive oil
20ml light soy sauce
2 red bell peppers

Red Miso Marinade

500g red miso
2 garlic cloves, peeled and grated
1 celery stalk, grated
60ml dark soy sauce
60ml mirin
Freshly ground black pepper, to taste

Method:

- For the marinated lotus root: Place all the ingredients into a mixing bowl and marinate the sliced lotus roots for about 45 minutes. Remove the marinated lotus root from the mixing bowl and strain well.
- For the red miso marinade: Mix all the ingredients in a mixing bowl and marinate the wagyu fillets for 48 hours.
- Heat the butter and olive oil in a hot griller and grill the marinated wagyu fillets for about 3 minutes. Place a grilled wagyu fillet onto the centre of each serving plate. Top with the blanched spinach, marinated lotus root and sliced parmesan cheese. Serves 4

baked mitarashi dumpling Kyoto-style with black truffle

100g jyouyou (Japanese rice powder)
80ml water
Cooking oil, for pan-searing
10g black truffles, extra for garnishing

Mitarashi Sauce

100g brown sugar
50ml soy sauce
50ml water
24ml mirin
4ml black truffle oil

Method:

- For the mitarashi sauce: Mix all the ingredients except the black truffle oil in a mixing bowl. Gradually add in the black truffle oil and whisk until emulsified.
- Whisk the rice powder and 80ml water in a heat-proof bowl until well-incorporated. Place the heat-proof bowl into a prepared steamer and steam for about 20 minutes. Remove heat-proof bowl from the heat and invert the steamed rice powder into an ice bath. Shape the steamed flour mixture into crescent-shaped dumplings and pierce them into skewers.
- Heat the cooking oil in a frying pan and sear the rice dumplings until golden browned; for about 2 minutes on each side. Transfer the seared rice dumplings into a preheated oven at 150°C and bake for another 4 minutes. Remove the baked rice dumplings from the oven and place a skewer of rice dumpling onto the centre of each serving plate. Drizzle over the mitarashi sauce and garnish with the black truffles. Serves 4