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WORLD GOURMET SUMMIT
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A masterclass with
Lai Yau Tim

23 April 2010

10.00am to 11.30am

Singapore Tourism Board, Auditorium

A masterclass with

Lai Yau Tim



Lai Yau Tim started his illustrious culinary career at the young age of 17 in his native country, Hong Kong. Fortunate enough to be mentored by the legendary Cantonese masterchef Lee Choi, Lai worked in the banquet department of Hang Seng Bank for 33 years before setting up his own Tim's Kitchen in 2000. The restaurant soon garnered acclaim for its exceptional traditional Cantonese cuisine and was awarded two-Michelin-star this year and Lai was named international master chef for Chinese cuisine by the World Association of Chinese Cuisine last year.

MENU

pomelo skin with shrimp roes sauce



*deep-fried king prawn roll in pork cauls with liver sausage
and spring onion*




*pan-fried superior bird's nest cake with crab meat and
egg white*

Notes:

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*deep-fried king prawn roll in pork cauls with liver sausage
and spring onion*

King / Tiger prawn (200g)
Pork Cauls, Liver sausage
Spring Onion
Cooking Oil
Salt, Sugar
Egg White
Sesame Oil
Chicken Stock
White Pepper

Method:

- Firstly, remove the prawn shell; mix it with salt, sugar, egg white, sesame oil, chicken stock and white pepper. Then, put it into cooking oil and once oil has seep into the prawns' fresh and gelatinizes, freeze it in freezer for approximately three hours.
- Next, clean the pork cauls, cut the liver sausage into half, then roll the spring onion together with the prawn into pork cauls, seal the opening with egg white.
- Dip the rolled prawn-roll with a little water, and then pad it with a little flour.
- Put into boiling oil with slow heat for approximately 15 minutes, and then drain off the excess oil.
- Slice the prawn-roll diagonally into 4-5 pieces and it is ready to serve.



*pan-fried superior bird's nest cake with crab meat and
egg white*

Bird's nest
fresh crab meat
egg white
flounder
parsley, salt
sugar
egg white
sesame oil
white pepper

Method:

- Mix bird's nest, fresh crab meat, egg white together, then add in little amount of spices such as salt, sugar, sesame oil, white pepper. Put in on a spoon and steam it.
- Once it is steamed, places it on a flat pan and fried it to a little brownish, and it can be served.