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WORLD GOURMET SUMMIT

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*A masterclass with*  
**Vivek Singh**

13 April 2010

10.00am to 12.00nn

At-Sunrice GlobalChef Academy

*A masterclass with*

## Vivek Singh

Chef Vivek Singh surprised his family when he announced his intentions to become a chef. After graduating from catering college, he joined the Oberoi Hotel group focusing on Indian cuisine. Chef Singh worked at the Grand Hotel in Calcutta and moved to Jaipur in 1997 where he became the Indian chef of Oberoi's flagship Rajvilas in Jaipur, at a young age of twenty-six.

Since the opening of The Cinnamon Club in 2001, as the executive chef of the restaurant, Chef Singh never stopped pushing boundaries and redefining the expectations of Indian cuisine. The Cinnamon Club has since picked up numerous awards for its 'beyond authentic' Indian cuisine such as the best curry in 2006 by United Kingdom best dishes award and the best in Britain Award every year since 2001. Chef Singh has written four cookbooks; one of which *Cinnamon Club Seafood Cookbook* won a World Gourmet Awards in 2006 for the best United Kingdom seafood cookbook. Chef Singh is a familiar face on television with regular appearances on BBC's *Saturday Kitchen* and UKTV *Food's Market Kitchen*.



## MENU

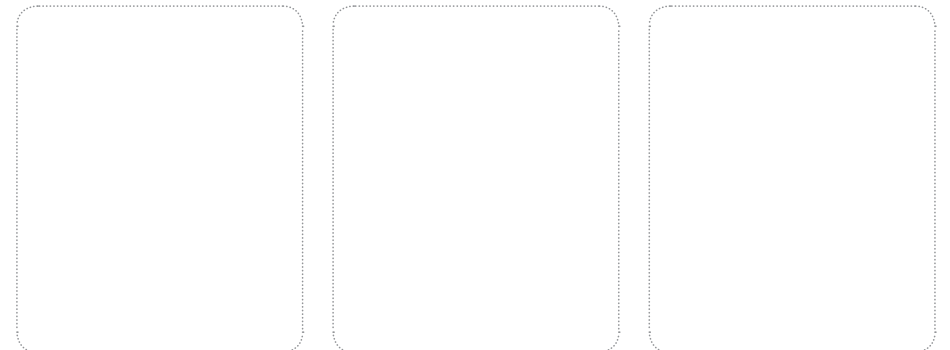
*pan-fried tilapia fillet with curry leaves & lentil crust*



*rajasthani roast rack of lamb with corn sauce*



*shrikhand cheesecake with crumble & tamarind glaze*



*pan-fried tilapia fillet with curry leaves & lentil crust*

- 4 tilapia fillets
- 2 tsp salt
- 1 tbsp ginger and garlic paste
- 1 tbsp red chilli powder
- 1 tsp sugar
- ½ lemon, for juice
- 4 tbsp vegetable oil
- Yoghurt rice and lemon wedges, for serving

**Curry Leaves & Lentil Crust**

- 6 tbsp white urad lentils
- 1 tbsp split yellow chickpeas
- 1 tsp fennel seeds
- 1 tsp black peppercorns
- ½ tsp cumin seeds
- ½ tsp red chilli flakes
- 20 curry leaves, dried and lightly crushed
- 2 tbsp chopped fresh coriander

**Method:**

- For the curry leaves & lentil crust: Place the white lentils, yellow chickpeas, fennel seeds, black peppercorns and cumin seeds into a frying pan and toast until the lentils turn golden brown and the spices release all the aromas. Place the toasted spice mixture into a mortar and pound to a coarse powder with the pestle. Place the pound spices into a mixing bowl and add in the red chilli flakes, crushed curry leaves and chopped fresh coriander. Mix well and set aside.
- Season the tilapia fillets with the salt, ginger and garlic paste, red chilli powder, sugar and lemon juice and set aside to marinade for about 30 minutes. Coat the marinated tilapia fillets with the curry leaves and lentil crust. Heat the vegetable oil in a frying pan and pan-fry the crusted tilapia fillets on low heat, for about 5 minutes on each side.
- Place a pan-fried tilapia fillet onto the centre of each serving plate. Serve with yoghurt rice. Garnish with a lemon wedge. Serves 4

*Notes:*

15 horizontal dashed lines for notes.



*rajasthani roast rack of lamb with corn sauce*

- 2 lamb racks, fat trimmed and cut into halves
- 1 tbsp ginger and garlic paste
- 1 tsp salt
- ½ tsp red chilli powder
- 20ml corn oil
- Pilau rice, for serving

**Corn Sauce**

- 80ml ghee
- 8 cloves
- 2 black cardamoms
- 1 bay leaf
- 2 onions, peeled and finely chopped
- ½ tsp turmeric powder
- 1 tsp salt
- 1 tbsp garlic paste
- 100g lamb trimmings, finely diced
- 200g corn kernels, boiled and divided
- 2 tbsp yoghurt
- 150ml lamb stock
- 1 ginger knob (about 20g), peeled and chopped
- 50g chopped fresh coriander
- 1 lemon, for juice

**Method:**

- Coat the lamb racks with the garlic and ginger paste, salt and red chilli powder and set aside to marinate for about 30 minutes. Heat the corn oil in a frying pan and pan-sear the marinated lamb racks on medium heat for about 3 minutes. Finish in a preheated oven at 175°C for about 7 minutes. Remove baked lamb racks from the oven and set aside to rest for about 4 minutes before serving.
- For the corn sauce: Heat the ghee in a heavy bottomed sauté pan. Add in the cloves, black cardamoms and bay leaf and sauté until they start to crackle. Add in the chopped onions and sauté until they turn translucent. Add in the turmeric powder and salt and sauté briskly. Then add in the garlic paste and continue sautéing for a few more minutes. Add in the diced lamb trimmings and sauté until the meat turns slightly brown, for about 5 minutes. Add in 150g corn kernels and yoghurt and cook on a low heat until the corn kernels are tender, for about 30 minutes. Add in the lamb stock and bring liquid to a boil again. Add in the chopped ginger, chopped fresh coriander and the remaining of the corn kernels and cook on a medium heat until sauce has thickened. Season with the lime juice.
- Place a roasted lamb rack onto the centre of each serving plate. Serve with the pilau rice and drizzle over the corn sauce. Serves 4

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*shrikhand cheesecake with crumble & tamarind glaze*

- 250g Greek yoghurt, hung overnight
- 100g mascarpone cheese
- 100ml double cream, whipped to soft peaks
- 50g sugar
- ½ tsp cardamom powder
- Strawberry and fig wedges, for serving

**Crumble**

- 250g flour
- 250g sugar
- 180g ground almonds
- 250g salted butter, diced

**Tamarind Glaze**

- 100g sugar
- 200ml tamarind purée
- 1 tsp fennel seeds
- ½ tsp coriander seeds
- 10g finely chopped mint leaves
- 1 lemon, for juice

**Method:**

- For the crumble: Place the flour, sugar, ground almonds and diced salted butter into a mixing bowl and knead until a soft dough is formed. Spread the dough onto a lined baking tray and bake in a preheated oven at 160°C until golden brown, for about 10 to 12 minutes. Remove baked dough from the oven and set aside to cool. Once cooled, crumble the baked dough to bread crumbs texture.
- Place the yoghurt, mascarpone cheese, whipped double cream, sugar and cardamom powder into a mixing bowl and fold gently until well incorporated.
- Place the crumble into the bottom of a mould and top with the cheesecake mixture and chill for a few hours. Remove the chilled cheesecake from the mould and set aside.
- For the tamarind glaze: Heat the sugar in a sauté pan until caramelised. Add in the tamarind purée, fennel seeds and coriander seeds and continue to cook on a low heat until the mixture thickens and coats the back of a spoon. Remove sauté pan from the heat and set aside the mixture to cool. Once cooled, add in the chopped mint leaves and lemon juice. Mix well.
- Place the cheesecake onto the centre of each serving plate. Top with the strawberry and fig wedges and drizzle over the tamarind glaze. Serves 4

*Notes:*

18 horizontal dashed lines for notes.

