

Appetizer: Slow Cooked Salmon - Lobster Otak Roulade

| PICKLED ACHAR | TOMATO GINGER SALSA | TROUT ROE | KAFFIR LEMON ESPUMA |

INGREDIENTS

(Serves 100)

Cured Salmon	
Sugar	1400 gm
Salt	600 gm
Salmon	3500 gm
Seafood Otah Farce	
Otah Paste	3000 gm
Prawn, IQF	1000 gm
Salmon Trimmings, trimmings	1200 gm
Chilli Powder	40 gm
Chicken Seasoning Powder	40 gm
Kaffir Lime Leaf, grounded	20 gm
Fold in: Lobster Tail	3500 gm
(Quick blanched 1 min)	
Pickled Solution	
Water	1000 gm
Vinegar	1000 gm
Sugar	1000 gm
Pickled Archar	
Yellow Zucchini, sliced	200 gm
Green Zucchini, sliced	200 gm
Cucumber, sliced	300 gm
Red Meat Daikon, sliced	400 gm
Shallots, sliced	100 gm
Fennel, shaved	400 gm
Tomato Ginger Salsa	
Beef Tomato,	500 gm
(skin off, deseed, diced)	
Shallot, fine diced	50 gm
Pickled Pink Ginger, fine diced	20 gm
Ginger Flower, fine diced	5 gm
Extra Virgin Olive Oil	50 gm
Calamansi Juice	25 gm
Dill, sliced	15 gm
White Pepper, milled	10 gm
Kaffiar Lemon White Espuma	
Lemon White, after blanched	340 gm
Lemon Juice	280 gm
Cream	200 gm
Butter	60 gm
Water	200 gm
Xanthan Gum	1 gm
Manuka Honey +5	75 gm
Garnish	
Corriander Cress	100 gm
Red Vine Sorreal	250 gm
Dill	50 gm

METHOD OF PREPARATION

Cured Salmon

1. In a mixing bowl, mix sugar and salt together and brine the salmon for 1hr.
2. Wash off curing mixture. Set aside.

Seafood Otah Farce

1. In a blender, blend everything together to form a smooth paste.
2. In a mixing bowl fold in the diced seafood and the seafood farce.

Salmon Otah Roulade

1. Oreheat steamer to 55 degrees Celcius.
2. Assemble the salmon and otah farce together and shape it using a cling firm.
3. Steam for 30 minutes and ice bath it.
4. Portion and lightly torched it before serving.

Pickled Solution

1. In a pot, mix all ingredients together, bring to boil and let it chill in chiller.

Pickled Vegetables

1. Pickle the sliced vegetables seperately overnight.
2. Slice and soak fennel in ice bath.
3. Strain vegetables and mix them all together.
4. Coned the red and white daikon.

Tomato Salsa

1. In a mixing bowl, mix everything together.

Kaffiar Lemon White Espuma

1. Boil the lemon white in water for 7 times to remove the bitterness.
2. Combine all ingredient into thermomix to blend at 80 degrees Celcius for 5 minutes.
3. Fill the mixture into the siphon bottle, charge with 2 cream cartridges.
4. Place the siphon bottle into ice water to coll down.

Garnish

1. Prepare ingredients, plate and assemble.



“ I have incorporated many simple yet interesting components in this appetizer, symbolizing my humble yet deeply memorable years with SHATEC. With this dish, I wish SHATEC many happy returns and may the school continue its pivotal role in developing more talents for the hospitality industry! ”

- Chef Eric Chua

