



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
Justin Quek
JQ Concepts Pte Ltd
Representing Eu Yan Sang

Steamed Thread Fin Fillet, Leek and Mashed U.S. Potatoes, Wild American Ginseng Butter Emulsion, Wolfberries and Fresh Herbs



Serves 4

INGREDIENTS

- 4 x 150g thread fin fillet, cleaned, trimmed
- 200g leek, trimmed
Dandaragan Estate Olive Oil
- 40g fresh cream
- 120g mashed **U.S. Potatoes**
- 120ml strong chicken stock
- 10g **Eu Yan Sang** wild American ginseng root
- 80g butter
- Salt and pepper, to taste

- Garnish**
- 30g wolfberries, soaked
- Fresh chervil

Method:

1. Prepare a steamer.
2. Sweat the leek with a little **Dandaragan Estate Olive Oil** and season with salt. Keep warm. Heat the cream to a boil in a pot and then reduce heat and whisk in the mashed **U.S. Potatoes**. Season with a little salt and set aside.
3. Heat the chicken stock in a pot and add the American ginseng. Whisk in the butter, adjust seasoning and keep warm. Just before serving, re-heat the butter to emulsify.
4. Place fish in steamer and steam for about 6 minutes.

To Serve:

Place the leek in the middle of a warm plate, top with the steamed fish, add a quenelle of mashed potato and pour wild American ginseng butter emulsion over. Garnish with wolfberries and chervil. Serve immediately.