



## Culinary Masterclass

Space @ My Humble House

Presented by:

# Alan Wong

Alan Wong's Restaurant, USA

## Vine Ripened Tomato Salad



### INGREDIENTS

- 1 red tomato, blanched and skin removed
- 3 Japanese cucumbers, sliced into 1.5-cm thick discs
- sea salt
- chopped chives
- 1 tsp
- 2 tsp A few small basil sprigs, for garnishing

### Li Hing Mui Vinaigrette

- 1 whole egg, lightly beaten
- 2 tsp \*Ume paste (Kin Shiso Neri brand)
- 2 tsp \*\*Li Hing Mui powder
- ¼ cup Mitsukan rice vinegar
- 1 tsp fresh lemon juice
- 1 cup olive oil

### Method:

1. **For the Salad:** Slice the tomato horizontally into 4 even slices. Arrange the cucumber slices on an 20-cm plate, overlapping one another to form a circle approximately 2.5-cm from the outer rim of the plate. Stack the tomato slices in the center of this circle. Lightly sprinkle sea salt and chopped chives over top of the tomato and garnish with a sprig of basil.
2. **For the Li Hing Mui Vinaigrette:** Mix the egg, Ume paste, Li Hing Mui powder, Mitsukan rice vinegar and fresh lemon juice in a bowl. Blend the mixture with a hand blender on medium speed; slowly add in the olive oil in a steady stream to achieve an emulsion. Chill until ready to serve.

### Ingredient Notes:

\* Ume Paste is a salty, tart-flavored paste made from the pickled Japanese plum and shiso (perilla or beefsteak leaf)

\*\* Li Hing Mui powder is a favourite local snack in Hawaii, made with dried plum from the orient that has a sweet/sour yet salty taste. Just thinking about it makes your mouth water.