



Culinary Masterclass

The Fullerton Singapore

Presented by:

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Yoshii Restaurant, Australia

Steamed Snapper and Mango with Sakura Flavoured Sauce



Serves 6

INGREDIENTS

1 x 300g medium-sized snapper
1 Japanese shiso (basil) leaf, chopped
A small sprig of chives, chopped
fresh cream
60ml fresh mango, thinly sliced
½

Sakura Flavoured Sauce

300ml dashi (bonito stock)
6 salted cherry blossom leaves, rinsed
Mirin¹, to taste
Light soy sauce² and salt³, to taste
Potato starch, dissolved in water

Garnish

300g Cherry blossom leaves
150g dried bonito⁴ (dried fish flakes)
konbu⁵ (dried seaweed)

Recommended Japanese Brands

1. Hinode
2. Higashimaru
3. Hakata No Shio
4. Marumoto Hanakatuo
5. Tonkusen Yamadashi Konbu

Method:

1. **For the Steamed Snapper and Mango:** Carefully slice the snapper into 3 fillets, keeping the skin intact. Peel off the skin and set aside. Mince the flesh to a smooth paste. Mix the minced fish with shiso, the chives and cream.
2. Stretch out the 3 pieces of snapper skin on individual sheets of cling film laid on a flat work surface and spread the fish mixture evenly over the skins. Top the fish mixture with a slice of mango and then roll up by using the cling film. Place the rolls in a prepared steamer and steam for about 10 minutes. Slice each roll into 2 pieces.
3. **For the Sakura Flavoured Sauce:** Bring the dashi to a boil in a pot, then add the cherry blossom leaves and remove the pot from heat but keep warm. Allow the cherry blossom leaves to infuse for a while, then season the sauce to taste with mirin, light soy sauce and salt. Thicken the sauce with a little dissolved potato starch.