



Culinary Masterclass

The Fullerton Singapore

Presented by:

Ryuichi Yoshii
Yoshii Restaurant, Australia

Yuzu-Miso Lamb Dengaku



World Gourmet Summit 2005

Serves 10

INGREDIENTS

2 kg baby lamb rack
Salt and white pepper, to taste

Miso Mixture

500g ishino miso¹
100ml mirin² (sweet cooking sake)
5 egg yolks (free-range), lightly beaten
75g sugar³
200g mayonnaise⁴
80g yuzu (lime) peel

200g brioche bread crumbs
Sliced almonds

Sauce

60ml soy sauces⁵
15ml mirin
5g seeded mustard
20ml dashi (bonito stock)
Chopped fresh shiitake mushrooms

Seasonal Vegetables

300g Baby carrots, chopped and boiled
150g Sugar snap peas, boiled
Okra, boiled
Red radishes, chopped
White asparagus, chopped and boiled
Broad beans, boiled
Winter melon, chopped and boiled in dashi
Shimeji mushrooms, lightly grilled
Cherry tomatoes, seeded and stuffed with Tonburi (Japanese housisou seeds)

Garnish

300g Lotus roots, thinly sliced and deep-fried
150g Leafy greens such as iceberg lettuce, raddiccio or rocket leaves

Recommended Japanese Brands

1. Saikyo Miso
2. Hinode
3. Jyohakutou
4. Kewpie

5. Yamasa-Koikuchi

Method:

1. **For the Lamb:** Season the lamb with salt and pepper and sear in a hot pan on all sides until the meat is about 80% cooked through. Set aside and keep warm.
2. **For the Miso Mixture:** Warm the ishino miso, mirin and egg yolks together in a saucepan and stir in the sugar until it is completely dissolved. Remove the saucepan from heat and stir in the mayonnaise and yuzu peel.
3. Spread the mixture over the seared lamb, sprinkle with brioche crumbs and sliced almonds. Place the lamb in a greased baking tray and roast in an oven pre-heated to 240 °C for 3 to 4 minutes.
4. **For the Sauce:** Warm the soy sauce, mirin, mustard and dashi together in a saucepan, stirring until the sauce thickens, then add the chopped shiitake mushrooms and continue simmering until the mushrooms are cooked