

World Gourmet Summit 2008
 Singapore Tourism Board Auditorium

19 April 2008 / 1.30pm to 2.30pm

**SESAME CRUSTED FISH, CHERRY TOMATO, CARAMBOLA & ROSEWATER
 APPLE SALAD & GINGER FLOWER RELISH**

Presented by
Chris Salans

Serves: 4	Ingredients:
120g	320g tuna fillets
30g	60g sesame seeds
30ml	5ml salad oil
1	5ml sesame oil, divided
	Salt, sea salt and freshly ground pepper, to taste
350ml	<u>Cherry Tomato, Carambola & Rosewater Salad</u>
125g	160g cherry tomatoes, halved
100g	30g carambola, thinly sliced
20g	60g rosewater apple, cut into wedges
3g	25g chopped shallots
150ml	10g gooseberries (optional)
30ml	10g chopped chives or spring onions
	50ml olive oil
	20ml red wine vinegar
	5ml ginger juice
	<u>Ginger Flower Relish</u>
	10g shrimp paste
	Salt, to taste
	15g red lombok chillies, sliced
	25g shallots, peeled and sliced
	15g ginger flower slices
	15ml salad dressing
	1 lemon leaf
	15g tomato slices
	½ kaffir lime, juiced



Recipe Notes:

Method for Cooking:

Mix the strawberry segments with the sugar, lime juice and julienned kaffir lime leaf in a bowl. Cover and place in the refrigerator to marinate for as long as possible.

For the ginger flower sorbet:

Boil 350ml water with the sugar, glucose and sliced ginger flowers in a saucepan until sugar is completely dissolved. Remove saucepan from the heat, cover and allow it to infuse for 10 minutes and then strain. Add in the soaked gelatine and mix well; allow it to cool until the gelatine is set. Add in the yoghurt and lemon juice and whisk until smooth. Transfer the mixture to an ice cream machine and process as the manufacturer's instructions.

To serve:

Place the marinated strawberries and the resulting juice into 4 cold bowls and top with a scoop of ginger flower sorbet. Garnish with a fresh kaffir lime leaf and serve immediately.