

# World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of

## Allan Koh

KOKO Restaurant, Melbourne, Australia

### *Hotate Mushi*

### *Steamed Scallops on Somen Noodles with Japanese Herb Vinaigrette*



Serves 4

#### **Ingredients**

##### Scallops :

- 12 fresh scallops in ½ shell (Coffin Bay, Tasmanian or Hervey Bay)
- 30g *somen* noodles, boiled

##### Japanese herb vinaigrette :

- 10 limes, for zest and juice
- 1 bunch *shiso* leaves, finely chopped
- 1 fresh chilli, finely chopped
- 100ml champagne vinegar
- 100g caster sugar
- 100ml *usukuchi shoyu* (light soy sauce)
- 100ml *mirin*(sweet Japanese cooking wine)
- 50ml light olive oil

##### Garnish :

- 12 *shiso* leaves

#### Method

**For the scallops:** Shell the scallops and clean out roe and other impurities under running water. Scrub and reserve the scallop shells.

Cook the *somen* noodles in boiling water until soft. Rinse and cool under running water. Drain in a colander. Place a small bundle of noodles in each scallop shell and top with scallop. Place in a steamer or bamboo basket for 3 minutes, then remove and drain excessive liquid.

**For the vinaigrette:** Mix thoroughly all ingredients and spoon over the scallops.

#### Serving

Place a layer of rock salt on a rectangular Japanese plate. Arrange the cooked scallops on top of the rock salt and garnish with a *shiso* leaf.