

# World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of

## Allan Koh

KOKO Restaurant, Melbourne, Australia

*Hotate Mushi*

### Lamb Loin Saikyoyaki



Serves 4

#### Ingredients

##### Lamb :

- 4 loin of lamb, denuded (160g each)
- 8g *kaiware* (mustard cress)
- sake*
- salt and pepper

##### Saikyoyaki marinade :

- 400g *saikyo miso*
- 100ml *mirin*
- 15g sugar

##### Spinach :

- 250g baby spinach
- vegetable oil
- butter

#### Method

**For the *saikyoyaki* marinade:** Mix all ingredients to a smooth paste.

**For the lamb:** Sprinkle the lamb loin with a pinch of salt and let rest in the fridge for 30 minutes. Rinse the lamb loin with *sake* and pat dry with paper towel. Reserve 100g of marinade to finish the dish, and marinate the lamb loin in the rest of the marinade for 1 day.

Remove the lamb loin from the marinade and wipe dry with paper towel. Roast the lamb loin in a pre-heated oven at 200°C for 8 minutes or until medium rare. Remove from the oven and rest the lamb in a warm place.

**For the spinach:** *Sauté* washed baby spinach in a fry pan with oil and butter. Season with salt and pepper and finally, strain excess oil from the vegetables.

#### Serving

Arrange *sautéed* spinach in the center of a plate. Using a sharp knife, slice the lamb loin into 6 pieces per portion. Fan them in an orderly manner beside the *sautéed* spinach. Lace the lamb pieces with the *saikyoyaki* marinade. Garnish with *kaiware*.