

World Gourmet Summit 2003  
Culinary Masterclasses

The Cuisine of  
**Hiroishi Ishii**  
Pan Pacific Singapore

*Rolled Burrock Eel With Green Tea Sauce*



Serves 4

**Ingredients**

Eel :

4 pcs eel, grilled  
900ml soya bean oil

Batter :

500g Japanese yam, steamed and mashed  
50g mountain yam, grated  
50g shitake mushrooms  
100g rice powder  
1 egg  
50g burrock  
100g prawns, minced  
50g sugar  
5g salt

Green tea sauce :

700ml soup stock  
5g green tea powder  
starch

Method

**For the batter:** mix the yam, mushrooms, rice powder, egg, burrock, prawns, sugar and salt until smooth. Then coat the eel with this mixture and deep-fry.

**For the sauce:** Bring the soup stock to boil and add green tea powder. Add starch to thicken.