

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
Zhang Jin Jie
The Green Tea House, Beijing, China

Couscous Martell Roll



Ingredients

Martell Cognac

glutinous rice
couscous
chicken stock

lamb loin
salt and pepper, to taste
cumin seeds

spinach
chinese parsley
chives

Method

Steam the glutinous rice and couscous with enough chicken stock to cover. Slice the lamb loin into very thin pieces, season with salt, pepper and cumin. Then pan-sear the lamb until half-cooked. Blanch the spinach and then plunge into cold water. Dry them and lay them flat on a tray. Spoon some cooked couscous and glutinous rice onto each leaf, firmly pat it down, then add the pan-seared lamb slices. Top the lamb with chives and parsley, then sprinkle some Martell Cognac over, roll into a roulade, slice in two and serve.