

Liang Court – Japanese Masterclass

Kampachi Takikomi Gohan (Amberjack Claypot Rice)

By Master Chef Naoki Tsuzuki

Ingredients

Kampachi Kama (Amberjack Cheek)	1pc
Sliced Ginger	20g
Rice	600g
Unagi Shiroyaki (plain grilled Japanese eel)	100g
Takikomi Sauce*	660cc
Sansai (Japanese Mountain Vegetables)	100g
Assorted Mushrooms	50g
Arima Sanshoni (Simmered Japanese Sansho Pepper)	20g

*Takikomi Sauce

Water (Or Boiled Water with Bonito Flakes)	600cc
Mirin (Sweetened Japanese Rice Wine)	50cc
Light Soy Sauce	50cc

Method

1. Sprinkle salt with the Amberjack cheek and leave it to season for 20 minutes. After 20 minutes, grill the surface of the fish.
2. Wash rice and soak it in water for 30 minutes. Then, drain water and sieve well.
3. Put rice, ginger, eel, mountain vegetables, mushrooms and amberjack cheek together with Takikomi sauce in the rice cooker and cook it.
4. When the rice is cooked, bring out amberjack cheek and separate flesh from bones. Then, mix the flesh with the rice and add Arima Sanshoni if you like.
5. Serve in a rice bowl individually.

Salmon Shiogama Yaki (Salt-baked Salmon)

By Master Chef Naoki Tsuzuki

Ingredients

Fresh Salmon fillet	100g
Shiitake Mushroom	1pc (around 12g)
Enoki Mushrooms	30g
White Leek	10g x 2 stalks
Dried Kelp (Wash with water)	7cm x 10cm

Salt for Shiogama

Salt	1kg
Egg White	3pcs
Hojicha (Japanese Roasted Green Tea)	

Miso Sauce

Water	800cc
Inaka Miso (White Miso)	400g
Mirin (Sweetened Japanese Rice Wine)	100cc
Sugar	200g
Soy Sauce	60cc
Shichimi Togarashi (Japanese seven-spice powder)	2g
Roasted Sesame Seeds	4g
Grated Ginger	40g
Grated Garlic	40g

* Mix all the ingredients in a pot and heat it to make Miso Sauce and put it aside.

Method

1. Sprinkle salmon fillet with salt and leave it for 10 minutes. Then fry the fillet lightly.
2. Whip egg whites in a bowl. Then, add salt together with Hojicha and mix well.
3. Spread a piece of silicone paper and place a sheet of dried kelp on it. Place salmon and various vegetables in the centre and wrap them up with the paper.
4. Place Mixture-1 of salt thinly on the iron pan and place the wrapped salmon.
5. Pour the remainder of Mixture-1 of salt and spread evenly to cover the wrapped salmon.
6. Bake at 210 degree C in the oven for 15 minutes.
7. Bring out the salt-covered wrapped salmon and place it on the plate. Use a wooden hammer to break the salt. Unwrap the paper and pour the Miso Sauce on the salmon and serve.