

7.その他資料

■ 料理デモンストレーションのレシピ、メニュー

・ジョシュ・デケリス氏のレシピ

Josh DeChellis
La Fonda del Sol

Uni Somen

Serves four small portions

2 bundles somen	Salt to taste
10 large tongues of pacific uni	1 quarter of an onion sliced an eighth of an inch thick
1 quart ichiban dashi	8 ounces of yuzu juice
2 ounces of tomato water	4 stems of mitsuba
1 tsp grated wasabi or to taste	2 tsp arare arare
Tamari shoyu to taste	1 sheet nori cut into julienne
Mirin to taste	

Marinate the sliced onions in the yuzu juice with a pinch of salt for two hours.

In a blender puree the uni, tomato water, mirin, shoyu, wasabi and salt until smooth and thick enough to stick to the noodles.

Heat up dashi and cook the somen until just tender then cool by plunging in cold dashi, then shake dry Mix the noodles with uni sauce and place into small serving bowls. Top the noodles with arare arare, one yuzu pickled onion, nori julienne and mitsuba.

Dumplings of Scallop and Nagaimo

Serves four

150 grams raw hokkaido scallops	Salt to taste
80 grams nagaimo pureed	Shiro shoyu to taste
1 pinch Sansho powder	Lemon zest to taste

In a chilled blender mix all until a smooth fluffy paste is formed. Chill in refrigerator.

1 filet of prepared unagi	1/2 cup sugar
1 cup rice	4 inches of ginger
4 ounces oolong or black tea	

Heat the rice in a bed of foil in a hot pan. Once hot add sugar, chopped ginger and tea. Place eel over the pan in a perforated pan then cover and turn off the heat. Let smoke for about ten minutes remove and reserve eel and all juices

1 quart kombu dashi	1 smoked eel cut into pieces
1 cup katsuo bushi	Tamari shoyu to taste
1 japanese eggplant that has been blackened and cut into small pieces	Salt to taste
	Reduced mirin to taste

Place the dashi, eel and eggplant into a pot and heat until just under a simmer and let sit until flavor has developed. Add katsuo bushi and bring back close to a simmer. Let stand then strain all through a cheesecloth. Season with salt, mirin and shoyu. Heat up some dashi and spoon out some dumplings and cook through. Place three dumplings each per bowl. Pour over hot unagi dashi and garnish with kinome and scallion.

JAPANESE INGREDIENTS

“ADAPTATION OF JAPANESE INGREDIENTS

INTO FRENCH DISHES”

BY CHEF DAVID BOULEY

MONDAY, JANUARY 25TH

2010

MENU

JAPANESE SEA SCALLOP, ALASKAN DUNGENESE CRAB & MOUNTAIN YAM DUMPLING
BLACK TRUFFLE DASHI SAUCE
SHISO FLOWER

HOUSE-MADE TOFU
YUZU GELÉE, PONZU GELÉE
JAPANESE SCALLOP MARINATED IN BLOOD ORANGE
GREEN APPLE CLOUD, KINOME LEAF

SLICED WAGYU BEEF MILLE-FEUILLE
FRESH WASABI AND TOASTED GARLIC CHIP

ROAST WAGYU BEEF
GRILLED NAGA-IMO, CARAMELIZED VIDALIA ONIONS
WITH RED WINE AND BONE MARROW