



LEXUS | C R E A T E S

# CULINARY

P E R S P E C T I V E S

Vol. 2 A CROSS-CULTURE JOURNEY IN TASTE

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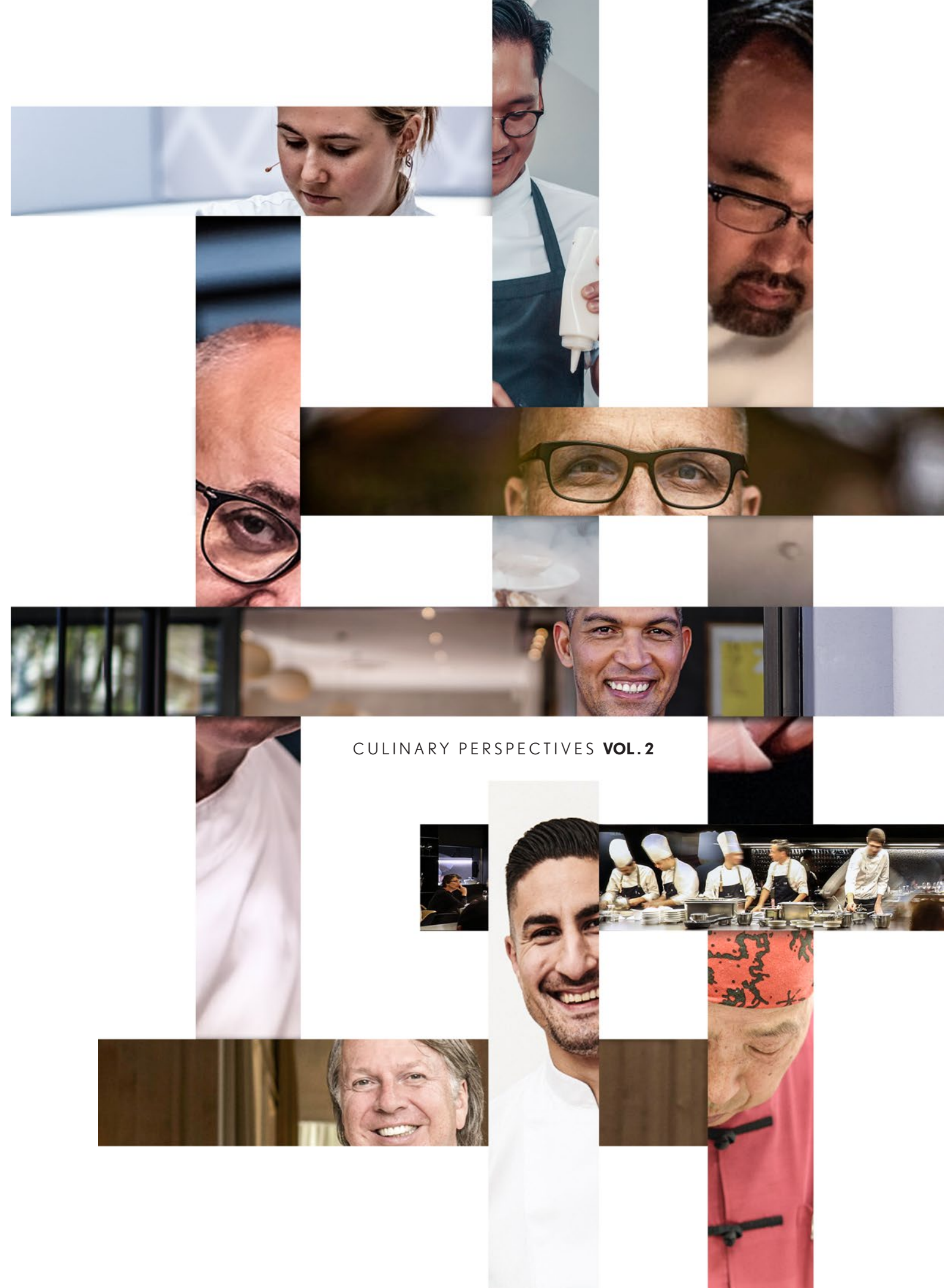
# LEXUS | CREATES

*Introduction by Nyeshia J. Arrington*

Recipes embody both the spirit of the chef's journey and the data he or she has collected along the way. This data is gathered and refined through a series of trials by which the intangible thoughts of the creator are brought to the plates and bellies of the people. Constructing a dish embodies the story of ingredients, technique, and culinary history. From a cultural standpoint, food can be seen therefore as a time machine into the past, into the present, and into the future.

Just as we chefs grow, travel, expand our horizons and take in the world, so too do our recipes intermingle our own "native" cuisines with other cultures'

techniques, cuisines and traditions with which we come into contact. The result, what we call hybrid cuisine or fusion cuisine, is the natural progression of food history. Hybridization doesn't mean simply two cuisines on one plate. Rather it is the conversation between the two. This can take the form of using the technique of one with the ingredient of the other, or vice versa. Often it is more complex and nuanced than a simple substitution. At its best, there are no limits to the exchange, no borders to the possibilities of being open to the world and no end to the story of an ever evolving cuisine.



CULINARY PERSPECTIVES VOL. 2



Chef  
Ricardo Sanz

## ABOUT

Chef Ricardo Sanz began his career firmly embedded in traditional Spanish cuisine. Chef Sanz met Masao Kikuchi and began his twenty-year journey in Japanese cuisine. Sanz founded Spain's Kabuki in 2000, and is the first restaurant of its kind to earn a Michelin star. Here, Chef Sanz demonstrates his mastery of traditional Japanese cuisine while imaginatively working in elements.

“...authentic fusion does not arise spontaneously. It is the result of reflection, experimentation and trial and error.

## PERSPECTIVE

In my opinion, there is not a cuisine—European, Asian, or American—that has not been affected by relations with other countries' cultures. Yet, authentic fusion does not arise spontaneously. It is the result of reflection, experimentation and trial and error. In this tartare, a classic on the Kabuki menu, I mix traditional tuna belly with tiny baby eels, a Spanish delicacy. The combination of creamy egg yolk, spicy wasabi, finely chopped chives and the salinity of caviar make each bite of this dish a real luxury for the palate.

# TUNA TARTARE



PREP TIME

20 MIN



COOK TIME

0 MIN



SERVES

2



DIFFICULTY

3/5

CHEF RICARDO SANZ

## INGREDIENTS

20g of elvers, baby eels

20g chives, thinly sliced

5g ginger, grated

120g tuna belly, diced

3 egg yolks

1 tbsp soy sauce

1.5g wasabi

10g Beluga caviar

Arbequina olive oil, to garnish

## DIRECTIONS

Bring a small pot of water to boil. Add elvers for 10 seconds, remove and cool down.

Carefully yet thoroughly, mix together chives, ginger and tuna.

In a large bowl, mix together one egg yolk, soy sauce and wasabi (depending on how spicy you like your fish, use more or less). Add the tuna tartare mixture to the bowl and mix carefully until every piece of tuna has been dressed.

To serve, equally divide tartare between two plates (we use a metal hoop or cookie cutter to create a perfect circle). Form elvers into a nest on the tartare, leaving a hole in the middle for the egg yolk. Add caviar on top the nest then, carefully break the yolk into the nest. Finish with a drizzle of olive oil.





Chef  
Nickolas Martinez

## ABOUT

After graduating from the Culinary Institute of America in 2003, Illinois-native Martinez went on to work with luminaries such as Alain Ducasse at the Essex House and Joel Robuchon at L'Atelier de Joël Robuchon at the Four Seasons. In 2018, Martinez was named the executive chef at Intersect by Lexus, where he presides over the kitchen and works alongside rotating chefs-in-residence such as Gregory Marchand of Frenchie and more.

“ ... the intersection of a classic Spanish dish, gazpacho, with Japanese flavors...”

## PERSPECTIVE

My first thought behind this dish was my love for tomatoes. The second was the intersection of a classic Spanish dish, gazpacho, with Japanese flavors, such as rice wine vinegar and white soy, which add the umami flavor. Dressing the tomatoes with the yuzu vinaigrette adds lightness and balance. Though I love to use different ingredients from all over the world, the reason why I used Japanese ingredients here is that they don't over overpower the tomatoes, but the flavor is powerful enough to bring lots of umami to the dish.

# HEIRLOOM TOMATO SALAD WITH CITRUS YUZU VINAIGRETTE



PREP TIME  
90 MIN



COOK TIME  
0 MIN



SERVES  
2



DIFFICULTY  
3/5

CHEF NICKOLAS  
MARTINEZ

## INGREDIENTS

750g Heirloom tomatoes, cleaned and cut into various sizes, trimmings reserved

### For the herb oil

50g mint  
50g basil  
50g parsley  
50g cilantro  
50g chives  
200g grapeseed oil

### For the gazpacho consommé

500g heirloom tomato trimmings  
20g spring onion bulbs  
25g jalapeno peppers  
50g baby red bell pepper  
100g cucumber, peeled  
25g cilantro stems  
25g parsley stems  
25g basil stem  
25g mint stems  
60g rice wine vinegar  
20g white soy salt, to taste

### For the yuzu vinaigrette

50g lemon juice  
50g lime juice  
50g yuzu juice  
200g grapeseed oil

### To garnish:

spring onion, thinly sliced  
baby bell pepper, thinly sliced  
bird's beak chili, torched  
chives  
mint  
cilantro  
basil  
sunflower petals  
bronze fennel  
sea salt

## DIRECTIONS

### FOR THE HERB OIL:

Pick all the leaves off the herbs—reserve the stems for gazpacho consommé. Wash the leaves and use a salad spinner to dry them well. Add the herb leaves and grapeseed oil into the blender and blend on high speed for three minutes. Strain the herb mixture through a coffee filter and chinois and then store in the refrigerator overnight for clear results.

### FOR THE GAZPACHO CONSOMMÉ:

Deseed the jalapeno, bell peppers, and cucumbers, put all ingredients in the blender on high speed for one minute. Marinate mixture for an hour in the refrigerator. Strain through a coffee filter and chinois for clear results. Readjust seasoning with salt, if necessary.

### FOR THE YUZU VINAIGRETTE:

Combine all citrus juices and add into the blender. Blend on medium speed and slowly stream in oil and season with salt.

### TO ASSEMBLE:

Pour about 100g of the gazpacho consommé over the tomatoes. Finish with herb oil droplets all around and sea salt.





Chef  
Dean Fearing

## ABOUT

Chef Dean Fearing grew up near the border of the United States and Mexico. His cuisine, honed over 20 years at the award-winning Mansion on Turtle Creek and now at Fearing's namesake restaurant at the Ritz-Carlton, encapsulates the heady mix of flavors from both north and south of the border. Known as the "Father of Southwestern Cuisine," Fearing cooks with a no-holds-barred philosophy he calls bold flavors no borders. "I cook what people want to eat," he says.

“ The name Lobster Taco perfectly illustrates the casual elegance that characterizes Southwestern Cuisine.

## PERSPECTIVE

I created this dish in early 1986 and it quickly became my signature appetizer on The Mansion on Turtle Creek menu. The name Lobster Taco perfectly illustrates the casual elegance that characterizes Southwestern Cuisine. Its appeal is rooted in the combination of rich lobster and a simple flour tortilla. The salsa and salad garnishes produce an explosion of color that promises exciting dining.



# WARM LOBSTER TACOS WITH YELLOW TOMATO SALSA AND JICAMA SALAD



PREP TIME  
25 MIN



COOK TIME  
10 MIN



SERVES  
6



DIFFICULTY  
2/5

CHEF DEAN FEARING

## INGREDIENTS

### For the yellow tomato salsa:

2 pounds yellow tomatoes, cored and chopped  
2 small shallots, minced  
1 clove garlic, minced  
1 cup cucumber, peeled, seeded and chopped  
1/2 cup yellow bell pepper, chopped  
1 jalapeño, minced lime juice to taste  
Salt to taste  
1 tablespoon maple syrup (use only if tomatoes are not sweet enough)

### For the jicama salad:

1 small jicama, peeled and cut into fine julienne strips  
1 small red bell pepper, membranes removed, cut into fine julienne strips  
1 small yellow bell pepper, membranes removed, cut into fine julienne strips  
1 small zucchini (only part that has green skin attached), cut into fine julienne strips  
1 small carrot, peeled and cut into fine julienne strips  
1 cup green cabbage, vein removed, fine julienne  
1/4 cup smoked pecans  
4 tablespoons extra virgin olive oil  
2 tablespoons lime juice  
2 teaspoons maple syrup  
1 teaspoon cumin powder, toasted  
Salt to taste  
Cayenne pepper to taste

### For the lobster tacos:

3 one-pound lobsters, cooked and meat removed from shell  
1 tablespoon olive oil  
Salt to taste  
1 cup spinach leaves, cut into fine julienne  
1 cup grated jalapeño Jack cheese  
6 six-inch fresh flour tortillas, warm  
1/4 cup cotija cheese, grated  
6 sprigs cilantro

## DIRECTIONS

### FOR THE YELLOW TOMATO SALSA:

In a meat grinder, using the small die, or in a blender on medium speed, add the first six ingredients and grind into a mixing bowl. Season mixture with lime juice and salt, add maple syrup, if needed, to balance flavor and sweeten slightly. Do not make ahead. The mixture must be fresh.

### FOR THE JICAMA SALAD:

Combine vegetables and nuts, oil, lime juice, maple syrup, cumin, salt and cayenne to taste and toss to mix well.

### FOR THE LOBSTER TACOS:

Preheat oven to 300°F. Place tortillas in oven, heat until warm.

Meanwhile, cut lobster meat into medium-sized pieces.

Heat oil in a medium sauté pan over medium heat. Add lobster, season with salt and sauté until just heated through, about one minute. Add spinach and wilt in pan, about 30 seconds. Remove pan from heat and stir in cheese until melted and creamy, about one minute.

Spoon equal portions of mixture into the center of each warm tortilla. Roll tortillas into a cylinder shape and place each one on a warm serving plate.

Surround the taco with yellow tomato salsa; top with the Jicama Salad; garnish with cotija cheese and cilantro sprig.





Chefs  
Hermanos Torres

## ABOUT

The twin brothers Sergio and Javier Torres discovered cuisine through their grandmother, Catalina, a chef for a private family in the Andalusian city of Linares. Embued with her love of high-quality ingredients and refined palate, the twins then embarked on an over 20-year odyssey at some of the world's most avant garde restaurants such as Girasol in Alicante, Raco de Can Fabes in Barcelona and the Plaza Athénée in Paris before opening their own culinary fantasia, Cocina Hermano Torres in 2018. This expansive restaurant, housed in an industrial building in Barcelona, combines cutting edge technique with what the brothers call "memory cuisine." It earned two Michelin stars in 2019.

“ This dish comes from  
one of our trips to  
Sapporo, Hokkaido.

## PERSPECTIVE

This dish comes from one of our trips to Sapporo, Hokkaido. There the squid is caught one by one with a finely cut knife hook and seasoned with Saku (Japanese vinegar) and Kefir lime. At our restaurant, where this is one of the iconic dishes, we put our own twist on the squid by serving it with a taste of cured beef fatback, that we've cured in the cellar for 100 days, as well as a clarified poultry broth and, to finish, a quenelle of Beluga caviar. For a more economical substitution, you can substitute the caviar with the pearls of a finger lime. Also, at home, where you might not have a cellar or 100 days to spare, regular fatback (also called lardo) works just as well.

# CURED SQUID WITH CHICKEN AND CAVIAR



PREP TIME  
90 MIN



COOK TIME  
0 MIN



SERVES  
2



DIFFICULTY  
4/5

CHEFS HERMANOS TORRES

## INGREDIENTS

### For the chicken broth:

3 medium chicken breasts, approximately 30g each.  
1 onion, chopped  
1 leek, chopped  
2 cloves garlic, chopped  
1 stalk celery, chopped  
1 fennel bulb, chopped  
1 tablespoon white soy sauce  
Salt to taste  
Pepper to taste

### For the mayonnaise:

1 teaspoon Japanese vinegar, such as Saku  
1 egg  
200ml grapeseed oil  
Salt to taste  
1 lime

### For the cured oil:

10ml extra virgin olive oil  
50g pork loin fat

### For the squid:

300-400g squid, cleaned (approximately 2 squid)  
10g Beluga Caviar "000" or  
10g finger lime pearls  
White pepper, to taste  
5g, Iberico back fat, cubed

## DIRECTIONS

### FOR THE CHICKEN BROTH

In the bowl of a blender, blend chicken breasts with 1 tablespoon of water to form a fine paste.

Meanwhile, bring two liters of water to boil. Once boiling, add chopped vegetables. After 10-15 minutes, add chicken paste and let simmer, over low heat, for 40 minutes. Add soy sauce, salt and pepper to taste. Remove from heat and let cool completely. Store, covered, in refrigerator until ready to use.

### FOR THE SAKU MAYONNAISE

In a small bowl, whisk together vinegar, egg, lime and salt. In a slow steady stream, add grapeseed oil, whisking continuously until emulsified. Finish with a lime juice and salt to taste.

### FOR THE CURED OIL

In a small oven-proof container, place loin fat in olive oil. Cook at 65°C/ 150°F for one hour. Strain, discarding pork fat and set aside.

### FOR THE SQUID

Clean the squid, discarding the legs. Cut the body into very small cubes to make a tartare.

Toss the squid with Saku mayonnaise, a drizzle of the cured oil, a few cubes of fatback and white pepper until well mixed.

Using two smaller spoons, form another quenelle of caviar, or finger lime pearls if using, and place on the squid quenelle.

Finish with two tablespoons of the cold clarified chicken broth.





Chef  
Jun Sakamoto

## ABOUT

Leonardo Jun Sakamoto is a Brazilian chef, born in 1965 in the small town of Presidente Prudente to Japanese immigrant parents. His culinary journey began in a Japanese restaurant in New York in the 1990s, but he opened his own namesake restaurant in 2000 in Sao Paolo, a small, very discreet, very exclusive high temple dedicated to the perfection of sushi. As one of the preeminent sushi chefs in Brazil, Sakamoto frequently appears on television shows and in the media and is well-known for his humility and painstaking attention to detail.

“ Though I am Japanese, I was born in Brazil and see Japan through Brazilian eyes.

## PERSPECTIVE

Chawanmushi, or savory egg custard, is a very traditional, very simple Japanese dish. Yet it is deceptively complex. It relies on dashi, a sort of stock, which can be very difficult and time-consuming to make. At my restaurant, Jun Sakamoto, we use katsuobushi and dehydrated seaweed. But at home, you can use instant dashi. Though I am Japanese, I was born in Brazil and see Japan through Brazilian eyes. The sushi rice we use here is less acidic. The fish in Brazil is year-round as opposed to seasonal variation in Japan. As it pertains to the chawanmushi, I've added truffle oil, which of course, is not a traditional ingredient. Now it is quite common but when I first began making it 18 years ago, it was quite an unusual combination. Today, it is less unusual but no less delicious.

# CHAWANMUSHI WITH TRUFFLE OIL



PREP TIME  
25 MIN



COOK TIME  
10 MIN



SERVES  
4



DIFFICULTY  
3/5

CHEF JUN SAKAMOTO

## INGREDIENTS

3 eggs  
1/2 tablespoon of shoyu  
250ml dashi (Japanese fish stock)  
4 small pieces of chicken breast (pre-cooked)  
4 small and fresh shiitake  
4 small shimeji bouquets  
3 egg yolks  
4 tablespoons truffle oil  
4 teaspoons fleur de sel

## DIRECTIONS

In a medium sized bowl, whisk together the eggs, shoyu and dashi.

Equally divide the egg mixture into three small ramekins. Then equally distribute mushrooms and chicken amongst the three bowls. Seal the bowls with plastic wrap and steam for ten minutes.

Meanwhile, beat and strain the egg yolks together. After 10 minutes, remove plastic wrap from containers and place egg yolks over the custard. Drizzle with truffle oil and sprinkle with fleur de sel.





Chef  
Reuben Riffel

## ABOUT

Born in Franschhoek, South Africa, Reuben Riffel is one of South Africa's best-known chefs. His name-sake restaurant, Reuben's, which opened in 2004, has won numerous awards, including Best Restaurant in South Africa. Riffel himself is the author of a slew of best-selling cookbooks and regularly makes appearances on television, from serving as the judge for Masterchef South Africa to being the subject of a 13-part documentary series called 5 Sterre met Reuben.

“ The broccoli ‘rice,’ is an homage to my son, Max, who has loved broccoli since he was born.

## PERSPECTIVE

While working in one of the first kitchens in Monneaux, I came across a book by chef Nobu Matsuhisa of Nobu. That served as my introduction to miso which, at the time, was quite difficult to find in South Africa. Now you can find it anywhere and, in this dish, its sweetness pairs well with the salmon. On the other hand, the broccoli “rice” is an homage to my son, Max, who has loved broccoli since he was born..

# SPICY MISO SALMON WITH BROCCOLI RICE



PREP TIME  
15 MIN



COOK TIME  
10 MIN



SERVES  
2



DIFFICULTY  
2/5

CHEF REUBEN RIFFEL

## INGREDIENTS

350g head of broccoli  
2 teaspoons coconut oil  
600g wild salmon fillets, skin in (about two fillets)  
Sea salt  
Black pepper  
2 spring onions, finely sliced (or 1 tablespoon snipped chives)  
1 radish, thinly sliced  
Lime wedges

### Miso Sauce

1 tablespoon (or to taste) unpasteurized miso paste  
2 teaspoons maple syrup  
4 tablespoons hot water  
1 tablespoon lemon juice  
Pinch of chilli powder or cayenne pepper  
Sea salt or soy sauce to taste

## DIRECTIONS

Grate the broccoli, including the stalk, into rice-sized pieces, either by hand (using the coarse side of the grater) or in a food processor (using the S-curved blade or grater attachment), then set aside.

Melt the coconut oil in a wide frying pan on medium heat. Season the salmon, then fry, skin side down, for three minutes until crispy. Carefully turn over and fry the flesh side for a minute or two until just cooked through and transfer onto individual plates to keep warm.

Add the grated broccoli to the same pan with two tablespoons of water, turn up the heat, cover with a lid, and leave to steam for three minutes, stirring halfway through, until tender but still with a little bit of bite. Season to taste, then add the spring onions or chives.

Season to taste, then add the spring onions or chives.

Whisk the miso sauce ingredients together in a bowl or shake in a glass jar with a lid on. Divide the broccoli rice between the plates, pour the sauce over the fish, garnish with radish slices, and serve with lime wedges.



Chef  
Matsuo Nagasaka



## ABOUT

Born in 1949, Chef Nagasaka was appointed head chef of Houou, the Chinese restaurant at the Takamatsu Grand Hotel while in his twenties. In 1983, he opened his own restaurant, Saikan Choukou in Takamatsu, a city in Kagawa Prefecture, before opening Azabu Choukou in Tokyo in 1997. As one of the best-known Japanese chefs interpreting Chinese cuisine, Nagasaka has appeared in numerous publications and on many television programs. In 2010, he returned to Takamatsu to open his restaurant Sorae Choukou.

“ Chilled dan dan udon noodles  
is an adaptation of Szechuan  
dan dan noodles, a noodle dish  
that incorporates sesame paste  
and spicy chili oil.

## PERSPECTIVE

Chilled dan dan udon noodles is an adaptation of Szechuan dan dan noodles, a dish that incorporates sesame paste and spicy chili oil. Traditionally, dan dan noodles is made with Chinese noodles, but I have proposed a menu that uses udon, Japanese wheat-flour noodles, which Kagawa Prefecture is famous for. I regularly eat chilled udon noodles served with Japanese yams, eggs and soy sauce, which is a typically Japanese dish. However, I would like to introduce a twist on the normal recipe by making it “Chinese style”. Enjoy the fusion of Japanese noodles and Chinese sauce.



# CHILLED DAN DAN UNDON NOODLES



PREP TIME

10 MIN



COOK TIME

10 MIN



SERVES

2



DIFFICULTY

1/5

CHEF MATSUO NAGASAKA

## INGREDIENTS

300g udon (Japanese wheat-flour noodle)

150g chicken breast

200ml water

2 tablespoons Japanese sake

3 tablespoons soy sauce

1.5 tablespoons tianmian Sauce

Sweetened soybean paste

1 teaspoon sugar

1 tablespoon rice vinegar

3 tablespoon sesame paste

20g green onion

150g Japanese yam

1 pack microgreens

6 cherry tomatoes

Chili oil

## DIRECTIONS

Boil udon noodles in plenty of hot water for the indicated time on the packet. Once cooked, drain in a colander and cool in running water. Rub and rinse the noodles to remove the sticky starch.

Cut the chicken into 1cm cubes. Put the chicken in a frying pan with 200ml of water and sake and cook removing the residue that comes to the surface. After 3-4 minutes, add soy sauce, tianmian sauce and sugar. Cook for an additional 2 minutes, then let it cool.

After the chicken has cooled, add in the rice vinegar, sesame paste, chopped green onion and grated Japanese yam and mix well.

Pour the mixture over the noodles in a bowl ready to serve.

Garnish with microgreens and cherry tomatoes. Add chili oil if desired.





Chef  
Zdeněk Pohlreich

## ABOUT

Zdeněk Pohlreich is the chef and owner of three restaurants in Prague: NextDoor by Imperial, Divinis Praha and Café Imperial. An early and ardent champion of Czech cuisine, Pohlreich hails from a family of Czech restaurateurs. Nevertheless, he trained in Holland and Australia, under the master chef Jean-Jacques Naudin at La Guillotine, before returning to Prague. Pohlreich can be seen not only at his restaurants but on television shows such as *Ano, šéfe!* (Yes, chef!), *Ted' varí šéf!* (Now It's The Chef's Turn To Cook!) and *Superšéf: 24 hodin do pekla a zpět* (Superchef: 24-hours To Hell And Back Again).

“ When I think of  
hybridization, I think  
primarily of flavors.

## PERSPECTIVE

When I think of hybridization, I think primarily of flavors. In this dish the rich fattiness of the goose melds beautifully with the acidity of the sauerkraut and the sweetness of the raisins. But it is true, in terms of technique, though this recipe features classic ingredients such as goose, cabbage and dumplings -- dumplings being the cornerstone of Czech cuisine -- the techniques are French. The sauce, for instance, is lighter than would be traditional. Our method of roasting is French and the jus is as well. It's perfect harmony, I would say, between Czech and French cuisine.

# YOUNG GOOSE WITH SAUERKRAUT



PREP TIME

0 MIN



COOK TIME

3.5 HRS



SERVES

6



DIFFICULTY

4/5

CHEF ZDENĚK POHLREICH

## INGREDIENTS

### For the goose

1 goose (approx. 4 lbs)  
1 tablespoon salt  
1 tablespoon caraway seeds  
2 apples, cored and diced  
1 onion, finely diced  
2 or 3 cloves  
1 thyme sprig, leaves only  
2 tablespoons all-purpose flour  
300ml (1 cup) meat stock or water

### For the cabbage

1 onion, finely diced  
500 g (1 lb) sauerkraut  
1 tsp caraway seeds  
1 bay leaf  
Approx. 1 tablespoon sugar  
Approx. 100 ml (1/2 cup) water  
Approx. 100 ml (1/2 cup) meat stock  
1 potato, grated

### For the potato dumplings

2l (2 quarts) water  
Salt  
500g (1 lb) boiled potatoes (all-purpose or floury), grated  
400g (14 oz) raw potatoes (all-purpose or floury), grated  
2 eggs  
100g (1 cup) all-purpose flour  
1 tsp potato starch

## DIRECTIONS

### FOR THE GOOSE:

Preheat the oven to 140 °C (280 °F). Cut off the wings and place them on the bottom of a larger casserole dish or use a rack. Season the goose generously, both inside and out, with salt and caraway seeds.

Combine the diced apples with the onion, thyme and cloves. Stuff the goose with the mix and put any excess on the bottom of the casserole dish. Place the goose breasts down in the casserole dish and bake covered with a lid or tin foil for about 3.5 hours or until the meat is tender and soft. About one hour into the baking, turn the goose breasts over.

### FOR THE CABBAGE:

In the meantime, prepare the cabbage. Sauté the onion in a pot using a tablespoon of the goose fat until it turns translucent. Add the cabbage, season with salt, bay leaf and sugar, add 100ml (1/2 cup) water and stew for about 20 minutes. Stir occasionally and in case the water evaporates, add some stock. When almost finished, add the grated potato to thicken the cabbage, cover and let sit for about five minutes.

### FOR THE POTATO DUMPLINGS:

Bring a large pot of saltwater to a boil. Combine the boiled potatoes with some of the grated raw potatoes, flour and the egg. Season with salt, add the rest of the raw potatoes and knead into a smooth, springy dough. If you only have new potatoes, thicken the dough with potato starch. Use two tablespoons to make the dumplings and boil them in the saltwater for about five minutes or until soft.

### TO ASSEMBLE:

Remove the goose from the casserole dish, strain the rendered fat into a saucepan and place on medium heat until the water evaporates. Add the flour and stock or water. Reduce the gravy to the desired thickness. Carve the goose into separate portions and place them on a serving plate. Add the baked potatoes. Prepare the cabbage and dumplings on four plates, strain the gravy in a gravy boat and serve.

\* Substitute with duck or pork shank of equal weight if necessary.



Chef  
Mark Singson



## ABOUT

Drawing from his lively heritage and childhood years in Manila, Mark Singson utilizes skill refined in esteemed kitchens to honor Filipino cuisine. His time on Top Chef Canada in 2018 challenged experience built from cooking in restaurants such as Boneta and AnnaLena in Vancouver, and Vue de monde and Saint Crispin in Melbourne, inspiring him in his independent career as a private chef to make confident, charismatic dishes that leave a lasting impression.

“Halo Halo simply means “mix mix.” For this version, I’ve simplified the components to four and looked to my home of Vancouver for inspiration.

## PERSPECTIVE

The traditional Filipino dessert Halo Halo normally contains seven or eight components including crushed ice, beans, jellies, nuts, puffed rice and much more. Halo Halo simply means “mix mix.” For this version, I’ve simplified the components to four and looked to my home of Vancouver for inspiration. This recipe uses the beautiful local stone fruit of British Columbia as a garnish but during the fall months, I might use pumpkin as a garnish or whatever else inspires me from the area. If you’re in a rush, this is a perfect dessert since all ingredients can be made ahead of time.

# HALO HALO MY WAY



PREP TIME  
3-4 HRS



COOK TIME  
0 MIN



SERVES  
4



DIFFICULTY  
1/5

CHEF MARK SINGSON

## INGREDIENTS

### For the stewed cherries:

200g fresh pitted cherries  
20g brown sugar  
1 pinch salt

### For the lime tonka granita:

4 limes, juiced and zested  
1 tonka bean, roughly chopped  
600g water  
30g tequila  
60g white sugar

### For the slivered almonds:

1 tablespoon olive oil  
50g slivered almonds (toasted until burnt, but not too burnt that it's not pleasant)

## DIRECTIONS

### FOR THE CHERRIES:

Bring brown sugar and 100g water to a boil in a large pot. Add cherries, bring back to boil and turn down to simmer for 10-12 min. Add a pinch of salt, put aside to let cool.

### FOR THE LIME TONKA GRANITA:

Bring white sugar and water to a boil, turn it down after the sugar has fully dissolved. Add chopped tonka bean, turn off the heat and let it infuse until the liquid has fully cooled down. Strain the liquid and add tequila, lime juice, zest into the cooled liquid. Make sure the liquid is cold, it will kill the freshness of the granita if you add while it's hot.

Add cold liquid to large container that has a good surface area and fits in the freezer. The more surface area, the faster the liquid will freeze. Check the liquid every hour. As soon as it starts to freeze, scrape it with a fork. Repeat the process until all liquid has been formed into almost a crushed ice/sorbet consistency. This might take three to four hours depending on your freezer.

### FOR THE GARNISH:

Toast slivered almonds in the oven at 350F for 10-15 min until dark brown, but not so dark that it's too bitter. You just want to maximize the nuttiness and that gentle bitter note from almonds being toasted to darker than normal.

### TO SERVE:

Put a scoop of vanilla ice cream in the middle of a bowl. Add cherries around the ice cream and burnt almonds over the cherries. Then pour granita over the cherries and almonds surrounding the ice cream. Finishing with olive oil adds a nice mouthfeel when cold but also adds a bitter, fruity, and nutty note to the dish to contrast with all the other components.



Chef  
Emily Roux



## ABOUT

The youngest of the Roux family—a culinary dynasty started by her grandfather Albert and carried on by her father, Michel—Emily Roux grew up in England and France. Since 2010, she has worked in kitchens such as La Table du Lancaster in Paris and Alain Ducasse’s Le Louis XV in Monaco before returning to London to work with her father at Le Gavroche. In 2018, Roux opened her own restaurant alongside her husband and co-chef Diego Ferrari, called Caractere in Notting Hill.

“... chocolate is a pretty universal pleasure. There are no borders to loving it.”

## PERSPECTIVE

I love to eat both English and French desserts. I grew up with both Eton Mess and milles feuilles. The English excel at desserts meant for sharing; the French are a bit more delicate. This definitely falls on the French side, but chocolate is a pretty universal pleasure. There are no borders to loving it.

# CHOCOLATE TART



PREP TIME  
6 HRS



COOK TIME  
30 MIN



SERVES  
8



DIFFICULTY  
2/5

CHEF EMILY ROUX

## INGREDIENTS

### For the salted caramel:

100g Sugar  
120g of double cream  
30g of salted butter

### For the chocolate:

200g of dark chocolate  
200g of butter  
4 egg yolks  
4 egg whites  
15g of caster sugar  
150g of brown sugar  
50g of flour  
75g of salted caramel (recipe below)

### For the chocolate pastry casing:

450g of flour  
60g of almond powder  
180g icing sugar  
300g butter, room temperature  
2g salt  
30g cacao powder  
2 eggs

## DIRECTIONS

### FOR THE SALTED CARAMEL:

Melt the sugar in a large frying pan until golden. Preheat the cream before pouring directly over the caramel, whisking continuously. Finally, add the salted butter and leave to cool.

### FOR THE CHOCOLATE MIX:

Melt the chocolate and butter over a bain-marie. Whisk the egg whites and add the caster sugar. Once the chocolate/butter mixture is completely melted and at room temperature, add the yolks, flour and finally salted caramel to the mix. Delicately add the egg whites to the previous mix.

### FOR THE CHOCOLATE PASTRY CASING:

Place butter, salt and icing sugar together in a stand mixer. Once homogenized, add the eggs to the mixture. Finally, mix in the flour and cacao powder; knead the dough until smooth. Set aside for a couple of hours in the fridge.

### TO ASSEMBLE:

Preheat oven to 180C. Thinly roll out the chocolate pastry into 10cm diameter mould/ring. Place in oven for five minutes. Remove and let cool. Add the chocolate cake mixture to the tart and return to the oven for an additional 8 minutes. Serve with a dusting of icing sugar and cacao powder with a generous scoop of your favourite ice cream.

