

Passion to Inspire UP SKILL DAY 14th June 2022

The Secrets of Japanese Cuisine

Akemi Yokoyama Gohan, London

Pre-Event Preparations

Please make the following in advance if you are participating online and wish to cook-along. If you have any questions pre-event, please send an email to address info@gohan.london and Chef Akemi will you in your preparations.

SHIO KOJI

Shio-Koji is a salt based Japanese condiment that breaks down protein into amid acids (umami) and starch into glucose (sugar), thanks to Koji rice, fermented rice inoculated with *aspergillus oryzae* (koji mould) that synthesizes important enzymes along the way.

As a result, by marinating meat and fish in shio-koji, protein tenderizes and umami enhances with sweetness. Shio-koji as a product is available to buy in the UK, but you will learn so much more by making your own.

If you can, start making these 7-14 days in advance for natural maturations.

Otherwise, use sous-vide to accelerate the process as below.

100g Kome(rice)-koji
35g Sea salt
135g Water

Available from:

Kome (rice)-koji [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Natural process

Add all ingredients together in a sterilized jar. Stir well to ensure that rice grains are not stuck together.

Stir once a day and repeat for 7-14 days (depending on temperature. It is faster in summer and slower in winter) to make your own homemade shio-koji.

Sous-vide

Add all ingredients together in a vacuum bag. Stir well to ensure that rice grains are not stuck together. Seal loosely as the rice expands by about 20%. Maintain 58°C for 8 hours.

Move shio-koji to a clean jar and keep in fridge. Enzymes will continue to breakdown rice further in the fridge. Make these 1-3 days before the event.

AMAZAKE

Amazake is an umami rich and sweet non-alcoholic drink made with just koji-rice and water. It is full of nutrients and vitamins, often referred to as 'natural drips'. You can use amazake to substitute sugar in cooking although the sweet intensity is somewhat softer than sugar.

Making process is similar to shio-koji but without salt.

100g Kome(Rice)-Koji
150ml Water

Available from:

Kome (rice)-koji [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Sous-vide

Add all ingredients together in a vacuum bag, seal loosely. Rice expands by about 20%. Maintain 58°C for 8 hours.
Store amazake in fridge. Enzymes will continue to breakdown rice further in the fridge.
Consume within 1 week. Make these 1 day before the event.

VEGAN DASHI WITH SOYBEAN AND KOMBU

Make this the day before

125g Soybeans
15g Kombu
1L Water

Available from:

Kombu Ma Kombu [The Wasabi Company](#)
Rishi Kombu [The Wasabi Company](#)
Rausu Kombu [Japan Food Express](#) for Wholesale

Dry roast the soybeans in frying pan for 20 minutes over low heat. Thermomix will do the job.
Add water, kombu and soybeans in a clean container, leave to soak for 4-5 hours.

KOMBU CHICKEN BROTH

Start making this at 9am to finish and taste during the demonstration.
Make 2 pots, one with kombu and another without, to see the difference in taste.

Available from:

Kombu Ma Kombu [The Wasabi Company](#)
Rishi Kombu [The Wasabi Company](#)
Rausu Kombu [Japan Food Express](#) for Wholesale

2kg Chicken bone
1 Onion
1 Carrot
1 Celery
2 Garlic cloves
20g Kombu
4L Water

Soak the chicken bones in 1% salt water for 30 minutes.
Discard the salt water, replace it with the fresh water. Bring to a boil over high heat.
When it comes to a boil, skim the scums, then add the rest of the ingredients to cook for 4 hours or until the volume is reduced by about half

[Event Recipe](#)

ICHIBAN DASHI

30g Kombu
50g Bonito Flakes 'Katsuobushi'
1.8L Water (soft water preferred)

Available from:

Kombu Ma Kombu [The Wasabi Company](#)
Rishi Kombu [The Wasabi Company](#)
Rausu Kombu [Japan Food Express](#) for Wholesale

Wipe kombu lightly with damp cloth to remove any superficial dirt. White powder is mannitol that produces sweetness so try not to remove it.
Add kombu to water in a pot, slowly increase the temperature to 60°C. Maintain the temperature for 60 minutes to make kombu dashi. You may use sous-vide.

Taste the kombu dashi

Remove kombu from kombu dashi and bring to a soft boil in a pot.
Add a cup of water to reduce the temperature to about 85°C.
Add bonito flakes and bring to a boil quickly over high heat. As soon as it reaches the boiling point turn off the heat.

Leave to rest until the bonito flakes settle down for a couple of minutes.
Strain the Ichiban dashi slowly over muslin.

Taste the Ichiban Dashi and enjoy the power of umami synergy effect

TOMATO COCKTAIL WITH VEGAN DASHI JELLY

Available from:

Moai Caviar [Koppert Cress](#)
Shiso Cress [Koppert Cress](#)

300ml	Vegan Dashi (make this the day before)
1 tbsp	Mirin
1 tbsp	Sugar
1 tsp	Salt
4g	Agar Agar powder
1 tbsp	Rice vinegar
1 tbsp	Lemon juice
300g	Cherry tomatoes
100g	Okura
35g	Koppert Cress Moai Caviar
	Koppert Cress Green Shiso

Remove tomato skin by pouring the boiling water over the tomatoes then place them swiftly in the cold water. Drain the water in a sieve.

Blanch okura with salted water. Cool down by placing them in the cold water. Slice widthway in 5mm thickness.

Bring mirin to a boil in a sauce pan until the alcohol is evaporated.
Add vegan dashi, sugar, salt and agar agar. Bring to a boil, then allow it to simmer for 5 minutes. Stir the solution until agar agar is completely dissolved.
Turn off the heat, add the rice vinegar and lemon juice. Whisk lightly to mix.
Keep cool to set in the fridge.

Add the tomatoes and okura in a glass with vegan dashi jelly, topped with Moai caviar and green shiso.

MUSHROOM, GARLIC AND CHILLI WITH SHIO KOJI

Use as pasta sauce for soba, udon, spaghetti, add to salad or toast, or eat with meat dish.

2tbsp	Olive oil
2	Garlic clove, minced
200g	Mushrooms, sliced

2tbsp **Shio-Koji**
2tbsp Soy Sauce
1tbsp Rice Vinegar
½ tsp Black pepper
2 Red chilli (or to your liking)

Extra virgin olive oil

In a frying pan, cook garlic with olive oil over medium heat until softens and aroma emerges. Add sliced mushrooms and cook over high heat for about 5 minutes or until they wilt.

Add shio-koji, soy sauce, rice vinegar, black pepper and red chilli. Mix lightly then turn off the heat.

Rest at room temperature until it cools down, transfer to a clean jar. Pour extra virgin olive oil until the mushrooms are submerged completely. Turn over the mushrooms from the bottom with a clean spoon. Use immediately or store in the fridge for up to 2 weeks.

The following will be available as samples on site during the event

CHICKEN BREAST HAM WITH SHIO KOJI

Very soft and juicy umami rich chicken

400g Chicken breast
4tbsp **Shio-Koji**

Marinate chicken in shio-koji, wrap in clingfilm tightly to shape it like a ham. Tie both ends. Repeat this twice to secure the chicken. Rest in fridge for 60 minutes to allow enzyme to work on.

Preheat Sous Vide to 64°C. Place the chicken in a vacuum bag, place in the bath for 60 minutes. Cool down in fridge for 60 minutes. Remove the liquid from the chicken, slice to eat.

SHIO-KOJI & AMAZAKE UMAMI DRESSINGS

Simple salad dressing with umami from koji

1tbsp **Shio-Koji**
1tbsp **Amazake**
1tbsp Rice Vinegar
3tbsp Extra Virgin Olive Oil

Simply mix the ingredients together. You may add a small amount of miso.

Special Support for Ingredients from Japan Food Express Discount code : **PASSION15** valid from the 31st May until 30th June 15% off all products even for discounted items - No minimum spend required

<http://www.japanfoodexpress.com/>

MISO TASTING

High koji volume rice miso

Marukome Additive Free Fresh Koji Miso [Japan Centre](#)

Sweet white rice miso

Saikyo Miso [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Barley Miso

Organic Japanese Barley Miso [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Red Miso

Akadashi Miso [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Hacho Miso

Organic Clearspring Hacho Miso [Natural Natural Online Shop](#) or [Japan Food Express](#) for Wholesale

Mark Poynton Chef / Director MJP Restaurants

Cured and touched Mackerel, soy jelly, lime puree, wasabi and apple granita

Koshu, Kayagatake, Yamanashi, Grace Winery [Grace Wines at HNwines](#)

Mackerel

1 large mackerel fillet per serving

Cut a nice portion out of the centre of the fish and reserve, with the rest of the fish, skin and dice (as if for tartar)

Cure

50ml ponzu

50ml dark soy

50ml lime juice

1 red chilli deseeded and finely diced

Soy jelly

100ml soy sauce

100ml fish stock

10g vegi-gel (Sosa)

Mix all ingredients together while cold, bring to boil and pour into small container and chill until set, once set dice same size as diced fish.

Lime Gel

250ml lime juice

125ml water

50g sugar

60g vegi-gel (Sosa)

Zest of 1 lime

Mix the juice, water, sugar and vegi-gel while cold, bring to the boil and pour into a container and chill until set hard, when set blitz until smooth and add the zest last minute and pour into a squeeze bottle or disposable pipping bag.

Wasabi and apple granita

50g peeled wasabi - [The Wasabi Company](#)

450ml fresh apple juice

50g glucose

Blitz everything together and pass through a chinois, freeze, when frozen run a fork through the mix.

To serve

Season the diced mackerel to taste with the cure ingredients, on a Konro BBQ lightly cook the mackerel piece keeping it slightly undercooked (if you don't have a BBQ you can scorch with a blow torch).

Place the cured mackerel on a plate with BBQ mackerel on top of it, arrange the soy jelly and lime gel around and finish with granita.

John Jackaman and Barney O'Connell – ICE

Orange poached carrot, cocoa nib, elderflower vinegar rice and black garlic ketchup

Koshu, Private Reserve, Hishiyama, Grace Winery [Grace Wines at HNwines](#)

Sous vide carrots

Ingredients:

- 3 carrots
- 10g cacao nibs
- 1 orange
- Pinch of salt

Method:

- Segment the orange by cutting the top and bottom of the orange off, then cut off the rest of the orange peel from those points
- Peel the carrots, then put them in a vac pack bag with the cacao nibs, orange and pinch of salt and vac for 20 seconds
- Put it in the sous vide at 80 degrees till the carrots are tender

Garlic ketchup

Into a blender Add

200 g black garlic

200g white wine vinegar

200g sugar

3 g agar agar

Blend till smooth in a thermo taking it to 60°C to activate the agar and then pass through a sieve - Refrigerate till needed

Elderflower vinegar rice

- 120ml Elderflower
- Sea Salt to taste
- 3tbsp caster sugar

- 450g Sushi rice

Wash the rice until clear and put in pan with 500g cold water

Leave it to stand for a minimum of 30 mins. Leave the soaking water in the pan with the rice and bring to the boil, put the lid on, reduce the heat and simmer for 8 -9 mins. Turn the heat off and let it stand with the lid on for a further 5 mins. Do not lift the lid.

Put the elderflower vinegar and sugar into a pan and leave on a low heat until the sugar has dissolved. Be careful not to let it boil or the flavour will spoil. Remove from the heat, season and leave to cool.

Pour the elderflower mixture over the rice and fold in carefully so not to break the grains. Leave to cool and use.

Kombu dashi and fish stock jelly

White fish stock reduced from 3l to 500g, seasons with Kombu dashi and chilled. Add 3g Gellan, heat to 80 degrees C and chill on tray in thin sheet.

Horseradish cucumber

Cucumber skinned and deseeded. Cut into thin strips ½ cm diameter. Place in vacuum bag with horseradish vinegar and put under heavy vacuum.

Birch tree sap mochi with maple cured loch Duart Salmon

Koshu, Private Reserve, Yamanashi, Grace Wine [Grace Wines at HNwines](#)

Maple cured salmon

1 side of salmon
750 g salt
750 g sugar
1000g maple syrup

Cure salmon in 50/50 salt and sugar
For 5 hours
Wash off the cure
Drop into maple syrup
Leave for a week submerged
Place on a rack allow excess to come off Slice and serve

Spruce Tip Sugar

Ingredients

- 100g Caster sugar
- 100g Spruce Tips

Method

- Rinse the spruce tips in cold water to ensure they're clean, then place them on a clean tea towel or J-cloth to dry them.
- Once the spruce tips are clean and dry, using a Thermomixer (or a high-powered blender) blend the spruce tips until they resemble a coarse powder.
- Add the caster sugar to the blender and blend on until fully combined.

Crispy Salmon Skin

Ingredients

- 2 Salmon skins

Method

- Using a sharp knife, scrape off any residual flesh or fat off the salmon skins.
- Cut the skins to the desired size.
- Place in a dehydrator at 68C for a minimum of 12 hours.
- When dehydrated, deep fry at 190C until crisp (about 1-2 minutes).

White chocolate and birch sap syrup mochi

[Mochi](#)

- 160g sweet glutenous rice flour
- 57g caster sugar
- 225ml water
- Corn flour to dust

Method

- Combine all ingredients and microwave in 30 second intervals 3 times. After each 30 seconds take out and stir.
- Beat the dough till smooth in a kitchen aid until smooth
- Roll out the dough till its 5mm thick and leave to cool

White chocolate and birch sap syrup mousse

- 325g white chocolate
- 600g double cream
- 50g caster sugar
- 3tbsp birch sap syrup

Method

- Melt white chocolate, caster sugar and 200ml double cream and leave to cool down
- Whip 400ml double cream till soft peaks
- Combine the chocolate mix and birch sap syrup in three stages until it's all incorporated
- Put into a container and leave to firm up

BBQ smoked Dingley Dell Pork Rib with Carolina vinegar sauce rice, coleslaw and quaver

Kome Biru – Japanese Rice Beer [Grace Wines at HNwines](#)

Award winning BBQ rub smoked Dingley Dell Pork rib [Dingley Dell](#)

Pork rib rub

25g sweet paprika
 25g light brown sugar
 25g hot smoked paprika
 25g celery salt
 25g garlic salt
 25g mustard powder
 12g black pepper
 12g white pepper
 25g onion powder
 12g maldon salt
 12g red wine vinegar powder

Vinegar sauce

200g apple cider vinegar
 100g tomato ketchup
 1tsp chilli powder
 1/4tsp salt
 1/4tsp ground black pepper

Method

Soak the pork rib in 2% brine 2 days before needed

Remove the ribs from the brine and pat dry

Combine all the spices together besides the tomato puree

Coat the ribs with the tomato puree and spices

Vac the ribs and leave overnight

Remove from the vac bag and smoke at 225f for 2 hours

Mop every 30 minutes with the vinegar sauce

After the 2 hours wrap the ribs in tin foil and mop with the vinegar sauce smoke till meat has retracted from the tip of the ribs

Carolina vinegar sauce

The sauce

200g cider vinegar

100g Heinz ketchup

2 tbsp brown sugar

1 teaspoon chilli powder

1/4 tsp maldon salt

1/4 tsp coarse ground black pepper

Mix all ingredients together till combined

The rice

740 g sushi rice

1 litre water

25 g sugar

9g sugar

133 ml of the vinegar above

Wash the rice for 1-2 mins till there's no more starch Add the rice to a pot and add the water Do not exceed amount of water or the rice will become a dough Cook the rice on high heat at first, stir every minute or two, until the water boils. Then, lower the heat to low and cover the pot.

After 6-8 min, check the water level – If there is no more water, only bigger grains of rice in the pot, that means the rice is ready. If not, check back every minute, making sure not to burn the rice at the bottom Allow to cool to room temp Combine 133ml of the vinegar and the salt and sugar Add to the rice and mix well Do not refrigerate as this will damage the rice allow to cool down naturally

Carolina coleslaw

Ingredients

Carolina sauce

- 200g light brown sugar
- 1tsp maldon salt
- 150ml vegetable oil
- 1tsp english mustard powder
- 1tsp celery seeds
- 1/4tsp ground black pepper
- 200ml apple cider vinegar

Slaw

- 1 white cabbage
- 2 large carrots

- 10 banana shallots

Method

- Thinly slice the cabbage, carrots and banana shallots and mix until all the vegetables are evenly distributed.
- In a separate bowl whisk together all the ingredients for the carolina sauce until fully combined.
- Mix the sauce through the coleslaw until evenly distributed.

Quavers

Ingredients:

- Pork skin
- Salt

Method:

- Boil the pork skin for roughly 4 hours or until the pork skin is tender
- Once tender scrape all of the excess fat off of the skin
- Portion into small rectangular pieces and put in the dehydrator at 68 degrees for 12 hours or until it is completely dehydrated
- Then deep fry at 190 degrees in a fryer till they have puffed up, then season with salt.

Jellied Eel

Koshu, Kayagatake, Yamanashi, Grace Wine [Grace Wines at HNwines](#)

Smoked eel mousse

- 100g smoked eel
- 100g mascarpone
- 50g double cream
- Salt and pepper to taste
- 1 lemon zest

Method

- Blend the smoked eel till smooth and decant into a bowl
- Mix the eel with all of the other ingredients
- Roll into a log with cling film and chill down

Chris Lee Chef /Director – 3 Kings Farnham

Koshu, Private Reserve, Yamanashi, Grace Wine [Grace Wines at HNwines](#)

Wagyu Rib Cap with Braised Short Rib Cottage Pie, Beef Fat Potato Terrine, Shitake Mushroom Ketchup

STEAK

2 280g Wagyu Rib cap steaks from [Zen - Noh Wagyu](#) (Live link)

1 Knob Butter
1 Sprig Rosemary
1 Sprig Thyme
1 Clove Garlic
1tsp Soy Glaze

Method –

Colour both sides

Add knob of butter with rosemary thyme and garlic

Cook until pink

Brush with Soy glaze

SHEPHERDS PIE

1 kilo Braised Wagyu short rib
2 carrots
1 head celeriac
2 diced onions
Tsp tomato puree
750ml Red wine
Chopped thyme
1 carton tomato juice
1 Litre Beef stock - [True Foods](#)

Method –

Colour Rib in pan

Cook rib with tomato juice, beef stock, tomato puree, red wine, tomato juice, onions, carrots, celeriac and thyme until tender

Remove vegetables and dice them

Pull short apart into small pieces

Mix with diced vegetables

Pass and reduce liquor to a sticky constancy

Fold meat and vegetables back through the sauce

SHEPHERD PIE TOPPING (Espuma)

500g Celeriac
200ml Chicken stock
200ml Full fat milk
200ml Double cream
½ tsp Zanthium gum

Method –

Dice celeriac and saute in butter until golden brown. Cook in chicken stock until tender.

Add milk and cream and bring to the boil and blend with Zanthium gum

POTATO TERRINE

1 kilo Sliced potatoes
4 tsp Corn flour

200ml Clarified butter
500ml Tallow (Beef fat)

Method –

Peel and slice potatoes. Mix with clarified butter
Layer up into a terrine with corn flour and seasoning in between each layer. Bake 140 degrees for 90 mins
Press overnight. Cut into terrine shape.
Reheat as required in tallow fat.

PICKLED ONIONS

2 Small red onions
200ml Rice wine vinegar
200ml Olive oil
200ml Water

Method –

Bring pickling liquor to the boil.
Peel and quarter onions. Simmer in boiling water until soft. Drain and add to pickling liquor.

100g Mushroom Ketchup

All vegetables from Mark @ [Anglia Produce](#)

And great support from Teo and the team at Zen – Noh for future information on Rice please click on this link <https://japan-foods.co.uk/>

Collection of Recipe's and Videos: <http://www.zennoh-intl.com/recipe/eu/>

Download this link to files that students can learn from lots of great video's that contains a lot of information about Japanese Rice, Wagyu, & Other Info: <https://we.tl/t-35fYRQwU9t> you will download via a We-transfer – link – brilliant

Adam Smith - Executive Chef Coworth Park Ascot

Strawberry –koi rice, almond, yuzu

Amazake

Ingredients

- 150gr uncooked Japanese short grain rice
- Water per rice cooker spec for porridge
- 240ml Water (for cooling the porridge)
- 200gr koji rice

Method

1. In a rice cooker bowl, add the rinsed short-grain rice. Add water until the 1-cup porridge water line. Put on porridge mode.
2. Once the porridge is cooked, the temperature is around 79c. Take out the bowl from the rice cooker.
3. Gradually add water, 1/8 cup at a time, stir thoroughly, and measure the temperature of the porridge. The temperature has to cool down to (60°C).
4. Once the porridge has reached (60°C), add the crumbled rice koji. Stir thoroughly to incorporate. Make sure there is enough water to cover the rice and rice koji so they are sufficiently soaked. If not, add warm water so it maintains (60°C).
5. Put the rice cooker bowl back into the rice cooker. Turn the rice cooker on to “keep warm” setting and cover with a cloth towel. Leave the rice cooker lid fully open so it does not get too hot. Allow the rice to cook for 8-10 hours, stirring occasionally and checking the temperature of the mixture every hour for the first 2-3 hours. **Make sure it stays between (50-60°C) at ALL TIMES.**
6. Toward the end of 8 hours, the mixture starts to release the sweet fragrance. Once it has done cooking, the mixture should smell sweet. Turn off the rice cooker and transfer the rice cooker bowl into ice water to let cool and stop cooking. When it has cooled, transfer the amazake into a large sterilized container.
7. Pass off the amazake liquid.
8. Keep the left over rice for the mouse

Amazake Espuma

500ml amazake

1 vanilla pod

Zest of one lime

Method

1. Scrape the vanilla into the amazake and warm to 60oc, infuse for 20 min before passing through a fine sieve
2. Micro plane the lime zest into the mix
3. Place into an espuma gun and add 3 charges , chill on ice and reserve for service

Koji rice Mousse base:

- 300g Milk
- 500g UHT
- 3 vanilla pods
- 240g cooked Koji rice mix (from amazake)
- 60g sugar

Cook as rice pudding on hob (slowly until very soft almost a pure)
Blitz in thermo for a minimum of 4 minutes and cool

Mousse:

- 500g Koji rice base
- 60g sugar
- 12g gelatine
- 500 UHT semi whipped

Heat base gently and add the sugar.

Combine until dissolved.

Bloom gelatine and add to 1/3 rice base.

Pass on to other 2/3rds.

At 35oc fold in UHT

Almond Miso

Ingredients

- 400gr Koji rice
- 1kg whole almonds
- 1007gr water
- 30gr salt

Method

1. Wash almonds till the water runs clear.
2. Pulse till coarse.
3. Spread thin onto trays 165c for 25min in the oven moving it every 5 minutes.
4. Pulse the koji rice till coarse.
5. Mix with the pine nuts, and then add the water and the salt in a mixing bowl with the paddle
6. mix for 5minutes.
7. Line theocco with water and salt.
8. Place the mixture into it, top with a little salt and a cartouche on top.
9. Set to wellbeing cooking at 55c for 30hours in the Occo
10. 2 times 15h.
11. Remove 1/3 of the miso and blitz in the thermos until smooth
12. Fold the other 2/3 into the puree and set into desired mould
13. Freeze this solid

Strawberry Glaze

- 200g Apple juice

- 650g Strawberry consommé
- 180g Water
- 225g Sugar
- 22g Pectin NH
- 16 Leaves gelatine

Mix sugar and pectin – add to liquids
 Bring to boil – whisk for 2 minutes
 Add gelatine and color – blitz – pass

Almond Brislet:

- 250g butter
- 300g sugar
- 100g UHT
- 100g glucose
- 6g Pectin NH
- 3500g flaked almonds

Mix sugar and pectin,
 Put all in a pan apart from nuts. Bring to boil,
 Add nuts and roll in to 8 full sheets. 1.5mm thick.
 Cook at 165 fan 3 until golden.

Yuzu Vanilla ganache:

- 900g UHT cream(1st)
- 3 vanilla pods
- 18g gelatine
- 660g white chocolate (Opalys)
- 900g UHT cream(2nd)
- 25ml yuzu puree

Heat 1st cream and infuse with lime and vanilla,
 Dissolve gelatine,
 Pour over chocolate and emulsify,
 Add in the 2nd chocolate cold and emulsify,
 Let it set in the fridge and use once it is stiff.

Strawberry compote

- 410g Strawberry Puree
- 50g yuzu puree
- 85g caster sugar
- 10g Pectin NH
- 300g fresh strawberries
- 4 vanilla bean
- 2 lime zest and juice
- 6 shizo leaves

Heat puree to 30C. Add mixed sugar and pectin and boil for 1 minute.
 Pour over Strawberries. Leave to set and mix.
 Dice the shizo and add when cold

Wild Strawberry Sorbet

- 280g Water

- 80g Trimoline
- 120g Caster Sugar
- 160g Glucose Powder
- 10g Superneutrose
- 1200g wild strawberry Puree
- 20g yuzu

Heat the water to 40 degrees add all mixed Powders,
Bring to the boil and cool, once cooled blitz in your Purees

Vanilla sable:

- 185g icing sugar
- 185 TBT (375g icing sugar,375g ground almond)
- 6g Salt
- 450g Butter
- 150g Egg yolk
- 185g t55 flour
- 1150g t55 flour

Beat TBT, Salt, and butter together until soft.

Slowly add eggs.

Add dry in thirds and be careful not to over beat.

To assemble the dish

- pipe the rice mouse halfway up your desired mould
- push in your frozen almond miso and top up with mousse to the top
- ensure to scrape the top of the mould clean and freeze solid
- once frozen glaze with the strawberry glaze and rest in the fridge to defrost
- first place the almond sable onto the plate and then the glazed mousse on top
- add the almond brislet
- pipe to straight lines of the ganache with a gap in the middle
- fill the gap with the strawberry compote and repeat with brislet etc...
- finish with a white chocolate plaque
- serve the strawberry sorbet next to the mousse
- the vanilla and lime amazaka served on the side to be finished at the table