

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN



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Flavoured with a medley of Asian spices, lemongrass and shallots, served in a sea urchin shell with orange reduction.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN

- 150g Cod Fish
- 15g Sea Urchin Paste, to taste
- Rempah Spicy Paste (made with 80g Lemongrass, 60g Young Ginger, 60g Shallots, 5g Turmeric and 10g Cooking Oil)
- 50g Cream
- 1 Whole Egg
- Orange Reduction (made with 3 Oranges)

Methods and Directions

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN



- Blend all Rempah ingredients together and cook until the oil surfaces.
- Dice cod fish to chunky cubes
- Mix Rempah, cod fish, cream and the whole egg together to create a chunky paste
- Spoon the paste into sea urchin shell and steam at 85°C for 20 minutes
- Drizzle with orange reduction and serve.

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