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**Cooking time:** 10 minutes



## Ingredients

**Kingfish (sous vide):**  
(Ingredients: Serves 1)  
60gm Fresh kingfish (Loin, skin off)  
1gm each Salt and pepper  
10ml Olive oil

**Coriander Puree:**  
(Ingredients: Serves 30)  
1 kg Coriander  
1 kg Spinach  
35 ml Olive oil  
10 g Garlic  
2 g each Salt and pepper  
60 g Water  
2 g Xanthan

**Soy Tofu:**  
(Ingredients: Serves 10)  
350 g Sliken tofu  
30 g Soya sauce  
30 ml Maple syrup  
8 g Transglutaminase Activa T.I

**Ginger Bread:**  
(Ingredients: Serves 10)  
150 g Gound walnut  
150 g Sugar  
300 g Fresh egg white  
40 g Sieve plain flour  
50 g Japanese pickled ginger

**Edamame Beans:**  
(Ingredients: Serves 1)  
8 Edamame beans  
5 ml Lemon juice

## Preparation

**Kingfish (sous vide):**  
Sous vide kingfish with olive oil to maximum seal. Cook sous vide in **fusionchef** sous vide water bath at 47 °C for 10 minutes. Remove and serve.

**Coriander Puree:**  
Blanch coriander until very soft but not to the extent of changing its colour. Refresh in ice cold water for at least 5 minute. Repeat step 1 and 2 for spinach. Squeeze dry the excess water from spinach and coriander. Add everything into the thermomix and blend until it becomes a smooth puree.

**Soy Tofu:**  
Add everything into the thermomix except transglutaminase. Blend at full speed for 2 minutes and add transglutaminase for another 1 minute. Transfer into a container and set in the chiller.

**Ginger Bread:**  
Add everything into the thermomix and blend full speed for 2 minutes. Pass through chinoise and transfer into a small siphon. Charge 5 times.  
Dehydrate pickled ginger in dehydrator for at least 24 hours. Blend ginger into powder form.  
Fill 3/4 full of sponge mix in a round plastic take away container. Rest for 30 second.

Cook in the microwave for 1 minute and 10 seconds. Invert it on a plate a rest for at least 5 minutes. Use hand to break into smaller pieces and dehydrate in dehydrator for at least 24 hours. Sprinkel ginger powder on dehydrated sponge.

**Edamame Beans:**  
Warm oil, sweat garlic without turning brown. Add edamame beans and salt and finish off with lemon juice.

**Black Radish:**  
Thinly slice black radish. Cut into 4 per piece. Soak in ice cold water for at least 15 minutes before serving.

1 g Salt  
5 ml Olive oil  
1 g Mince garlic

This recipe was generously provided by Ryan Clift.

**Black Radish:**

(Ingredients: Serves 10)  
1 Black radish

**Garnish:**

(Ingredients: Serves 1)  
5 Micro shiso  
5 Micro coriander