

PORN SONGVISAVA * DHARSHAN MUNIDASA * EUNJUNG CHO * HAJIME
 * HIDEAKI SATO * HIDEKI ENDO * HIROYASU KAWATE * IAN KITTICHAH *
 AH STONE * JIMMY LIM * JOWETT YU * KAI HO * KAZUNARI NAKAMURA
 YA SUGIURA * KEI KOBAYASHI * KENICHI YAMAMOTO * LANSHU CHEN *
 O ISHII * MARGARITA FORÉS * NICOLAS CHANG * PANG KOK KEONG *
 SERPICO * RENU HOMSOMBAT * RYUJI TESHIMA * SAM LEONG * SEUNG
 CARLOS SHIN * SHOTA NAKAJIMA * SUN KIM * SURAKIT KHEMKAEW * TAE
 YU * TAKU SEKI
 MPORN * XAVIER HSU * YOUNG CHANG * ZOR TAN CHEONG THIN * AKIRA
 AKIRA SUGIURA * ALAIN HUANG * ASAI MASASHI * ATSUSHI UCHIBORI
 G CHANG * BANG KI SU * BERNHART DENNY SUMARKO * BONGSU KIM *
 -JIN KIM * DAK LADDAPORN WICHANGOEN * DAN HONG * DAUNGORN
 SAVA * DHARSHAN MUNIDASA * EUNJUNG CHO * HAJIME YONEDA *
 SATO * HIDEKI ENDO * HIROYASU KAWATE * IAN KITTICHAH * JEREMIAH
 JIMMY LIM * JOWETT YU * KAI HO * KAZUNARI NAKAMURA * KAZUYA
 A * KEI KOBAYASHI * KENICHI YAMAMOTO * LANSHU CHEN * MAKOTO ISHII
 ARITA FORÉS * NICOLAS CHANG * PANG KOK KEONG * PETER SERPICO *
 HOMSOMBAT * RENU HOMSOMBAT * RYUJI TESHIMA * SAM LEONG * SEUNG HWAN
 NAKAJIMA * SURAKIT KHEMKAEW * TAE HUAN * TAKU SEKINE
 TAMMY MAH * TONY YOO * VICKY LAU * WUTTISAK WUTTIAMPORN *
 HSU * YOON HWAYOUNG * ZOR TAN CHEONG THIN * AKIRA BACK * AKIRA

Michelle Tchea

CHEFSCOLLECTIVE

Marshall Cavendish Cuisine



CHEFSCOLLECTIVE

All around the world, Asian chefs are making their mark in the culinary arena with their innovative menus and forward-looking dishes. *Chefs Collective* is an exciting collection of recipes from 50 rising and renowned Asian chefs, carefully curated by author and food and travel professional, Michelle Tchea.

With a vibrant selection of signature recipes from award-winning chefs such as Margarita Forés, Akira Back and Hiroyasu Kawate, *Chefs Collective* provides an unprecedented insight into the cooking philosophies and must-have tips of these stars of the culinary world.

Discover the secrets to the successes of these chefs and learn more about what drives them to achieve greater heights in their culinary journeys in *Chefs Collective*.

visit our website at:
www.marshallcavendish.com/genref

mc Marshall Cavendish Cuisine



Michelle Tchea



HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAH
 NICOLAS CHANG WUTTISAK WUTTIAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
 AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

CHEFS

COLLECTIVE

DAN HONG KAI HO
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT
 DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
 EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
 TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN

★★★★★
**RECIPES, TIPS &
 SECRETS FROM
 50 OF THE WORLD'S
 GREATEST CHEFS**
 ★★★★★

Michelle Tchea



HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAJ
 NICOLAS CHANG WUTTISAK WUTTIAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
 AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

CHEFS

DAN HONG **KAI HO**
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT

COLLECTIVE

DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN



**RECIPES, TIPS &
 SECRETS FROM
 50 OF THE WORLD'S
 GREATEST CHEFS**



For Review Only

Editor: Melissa Tham
Designer: Bernard Go Kwang Meng

© 2017 Marshall Cavendish International (Asia) Private Limited
Text and recipes © Michelle Tchea

All images courtesy of the respective restaurants except
page 18: Chef's portrait by Jamie K. Morton
page 34: Chef's portrait by Honshu Wang
pages 78–79: Chef's portrait and image of dish by LisaKleinMichel
page 65: Image of dish by Frame Photographics
pages 98–99: Chef's portrait and image of dish by Suzi Pratt
pages 120–121: Chef's portrait and image of dish by Tammy Mah
page 122: Author's photo by Sacha Bosman

Published by Marshall Cavendish Cuisine
An imprint of Marshall Cavendish International



All rights reserved

No part of this publication may be reproduced, stored in a retrieval system or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright owner. Requests for permission should be addressed to the Publisher, Marshall Cavendish International (Asia) Private Limited, 1 New Industrial Road, Singapore 536196. Tel: (65) 6213 9300
E-mail: genref@sg.marshallcavendish.com
Website: www.marshallcavendish.com/genref

Limits of Liability/Disclaimer of Warranty: The Author and Publisher of this book have used their best efforts in preparing this book. The Publisher makes no representation or warranties with respect to the contents of this book and is not responsible for the outcome of any recipe in this book. While the Publisher has reviewed each recipe carefully, the reader may not always achieve the results desired due to variations in ingredients, cooking temperatures and individual cooking abilities. The Publisher shall in no event be liable for any loss of profit or any other commercial damage, including but not limited to special, incidental, consequential, or other damages.

Other Marshall Cavendish Offices:
Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA
• Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Flr, Sukhumvit 21 Road, Klongtoey Nua, Wattana, Bangkok 10110, Thailand •
Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia

Marshall Cavendish is a registered trademark of Times Publishing Limited

National Library Board, Singapore Cataloguing-in-Publication Data

Name(s): Tchea, Michelle. | Tham, Melissa, editor. | Go, Kwang Meng, designer.
Title: Chefs collective : recipes, tips & secrets from 50 of the world's greatest chefs / Michelle Tchea ; editor, Melissa Tham ; designer, Bernard Go Kwang Meng.
Description: Singapore : Marshall Cavendish Cuisine, [2017]
Identifier(s): OCN 972698575 | ISBN 978-981-47-7192-4 (hardcover)
Subject(s): LCSH: Cookbooks. | Cooking, Asian. | Cooking, American | Cooking, European.
Classification: DDC 641.59 -- dc23

Printed by Times Offset (M) Sdn Bhd



For Dad and Mum.

An amuse-bouche to whet the appetite.

Thanks for always being hungry.



For Review Only

CONTENTS

ACKNOWLEDGEMENTS | 9

PREFACE | 10

MEAT AND POULTRY | 12

FISH AND SEAFOOD | 48

EGGS AND VEGETABLES | 84

RICE AND NOODLES | 102

DESSERTS AND TREATS | 110

ABOUT THE AUTHOR | 122

WEIGHTS AND MEASURES | 128

viande et volaille • 肉類與家禽 • Jaman at manok • daging dan unggas • kød og fjerkræ • 肉類與家禽

HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAJ
 NICOLAS CHANG WUTTISAK WUTHAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
 AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

MEAT AND POULTRY

DAN HONG KAI HO
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT
 DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
 EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
 TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN

Alain Huang
 QUAIL WITH LEEK AND BARLEY | 14

Asai Masashi
 BEEF TONGUE | 16

Ayoung Chang
 BEEF CARPACCIO AND DRIED SEAWEED WITH GLUTINOUS RICE | 18

Bernhart Denny Sumarko
 LAMB SATAY | 20

Bongsu Kim
 PIG'S HEAD PYEONYUK | 22

Dan Hong
 VIETNAMESE STEAK TARTARE | 24

Daungporn Songvisava
 GREEN CURRY WITH CHICKEN | 26

Hajime Yoneda
 SORA | 28

Jimmy Lim Tyan Yaw
 BAK KUT TEH | 30

Jowett Yu
 MUM'S 'MOSTLY CABBAGE, A LITTLE BIT OF PORK' DUMPLINGS | 32

Kai Ho
 65°C EGG, YILAN 'YA SHANG' WITH TARO,
 SAKURA SHRIMP AND CRISPY SHALLOTS | 34

Kenichi Yamamoto
 BOUDIN NOIR WITH PARSLEY BREADCRUMBS | 36

Ryuji Teshima
 SLOW-COOKED CHICKEN WITH POACHED EGG AND WHITE WINE SAUCE | 38

Sam Leong
 DOUBLE-BOILED MILKY CHICKEN BROTH WITH MOREL MUSHROOM AND
 WILD BAMBOO PITH IN WHOLE FRAGRANT COCONUT | 40

Tony Yoo Hyun Su
 JEJU BLACK PIG SSAM WITH WILD MUSHROOM AND
 FERMENTED SOYBEAN PASTE | 42

Xavier Hsu
 PORK BELLY | 44

Yoon Hwayoung
 LAMB WITH KOREAN CHIVES | 46



ALAIN HUANG

Executive Chef, RAW

Taipei, Taiwan

French cuisine

Cooking style

Ideas inspired from memory and presented spontaneously into reality.

Background story behind this dish

At RAW, we often use modern Western techniques with Taiwanese ingredients to redefine traditional Taiwanese flavours. This dish pays homage to my Taiwanese roots as it combines Western ingredients such as barley risotto and quail with soy crumbs, an ingredient that is very commonly used in Taiwan.

Cooking philosophy

Zero waste. I try to use every part of the ingredient to the best of my abilities.

Biggest achievement

I don't dwell on my past achievements because I believe there will always be room for improvement, and it has become my motivation to be better than who I was.

Earliest memory with food

First dumpling that I made by myself. It was the first time I cooked for my family, and my parents were really proud of me.

Quail with Leek and Barley

Serves 2–4

2 quails
30 g (1 oz) honey
100 ml (3½ fl oz / ⅔ cup)
light soy sauce
2 leeks
100 g (3½ oz) soy crumbs

75 g (2⅔ oz) butter
300 g (11 oz) barley
500 g (1 lb 1½ oz) baby spinach,
blanched
200 ml (6¾ fl oz / ⅘ cup)
chicken stock

Oil as needed
Salt to taste
Ground white pepper to taste

GARNISH

5 silver onions, peeled and sliced
into rings

METHOD

Marinate quails with honey and light soy sauce. Set aside for 2 hours.

Drain quails and air-dry in fridge for another 2 hours.

Preheat oven to 230°C (450°F). Roast leeks until soft and tender. Set aside.

Toast soy crumbs in a pan until golden brown. Add butter and cook until fragrant.

Boil barley in lightly salted water until soft.

Place blanched spinach and chicken stock in a food processor and process into a smooth purée. Mix barley with spinach purée.

Preheat oven to 180°C (350°F). Heat sufficient oil for deep-frying in a pan until 185°C (365°F) and deep-fry quails for 2 minutes. Drain and place in oven for 1 minute. Set aside to rest for 1 minute before seasoning with salt and pepper. Cut quails into half.

Serve quail with barley and spinach purée, leeks and soy crumbs. Garnish with onion rings.



poisson et crustacés • 魚類與海鮮 • isda at pagkaing-dagat • 생선 및 해산물 • ikan dan hidangan laut • ปลาและอาหารทะเล • fisk og skjaldir • 56 @ 58 @ 60 @ 62 @ 64 @ 66 @ 68 @ 70 @ 72 @ 74 @ 76 @ 78 @ 80 @ 82 @ 84 @ 86 @ 88 @ 90 @ 92 @ 94 @ 96 @ 98 @ 100

HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAJ
 NICOLAS CHANG WUTTISAK WUTTIAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

FISH AND SEAFOOD

DAN HONG KAI HO
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT
 DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN

Akira Back
POPCORN AMADAI | 50

Akira Sugiura
MACKEREL FISH FILLET WITH VINEGAR, SHISO LEAVES AND DASHI BROTH JELLY | 52

Byoung-jin Kim
STEAMED ABALONE | 54

Dak Laddaporn Wichangoen
FROZEN RED CURRY WITH LOBSTER | 56

Dharshan Munidasa
PEPPER CRAB | 58

Hideaki Sato
KEGANI CRAB AND AVOCADO COCKTAIL WITH
BLACK VINEGAR SAUCE AND CHRYSANTHEMUM JELLY | 60

Hideki Endo
UNI SEAWEED TACOS WITH FRESH TRUFFLE SEAWEED TACOS | 62

Jeremiah Stone
SQUID MI-CUIT WITH PEPPERS AND NDUJA VINAIGRETTE | 64

Kazuya Sugiura
JOHN DORY WITH GREEN PEA SAUCE AND LEMON CONFIT | 66

Lanshu Chen
AYU, YAMAZERI AND SILVER HERRING | 68

Margarita Forés
CRAB MILHOJAS OF WATER SPINACH GNOCCHO AND CALAMONDIN GEL | 70

Renu Homsombat
YUM PLA SALMON | 72

Seung Hwan Carlos Shin
OCTOPUS IN JEREZ VINEGAR WITH SWEET POTATO AND SMOKED PAPRIKA | 74

Surakit Khemkaew
DRIED TROUT WITH WATERMELON | 76

Taku Sekine
SCALLOPS WITH APPLE AND KOMBAWA | 78

Wuttisak Wuttiamporn
MARINATED SALMON WITH KAFFIR LIME LEAVES | 80

Vicky Lau
BOTAN EBI IN SHRIMP AND LEMONGRASS CONSOMMÉ WITH
OSTERA SCHRENCKI CAVIAR AND BAFUN UNI | 83



AKIRA BACK

Owner and Executive Chef,
YELLOWTAIL JAPANESE
RESTAURANT

Las Vegas, USA

Japanese cuisine

Cooking style
Innovative and fresh.

Biggest achievement
My biggest achievement in my professional career was opening up my namesake Akira Back Restaurants in New Delhi and Jakarta, with more opening in Toronto, Singapore, Dubai and Bangkok.

Main inspiration
My mother. I hope to be able to cook as well as she does.

Cooking philosophy
My philosophy in the kitchen is to hire chefs that are more talented than I am. They bring fresh ideas to me and we create as a team.

Dreams and aspirations
I just want to be happy.

Earliest memory with food
My mother always tried to feed me seafood when I was younger and I had not built a taste for it yet. She used to hide candy flavours in the fish so I would eat it.

Worst thing about being a chef
The hardest part about being a chef and having global operations is being away from my family.

Go-to food after a busy dinner service
I like to eat American-style turkey sandwiches.

For Review Only



Popcorn Amadai

Serves 10

1 *amadai* (tilefish) 50–60 g (2 oz),
cleaned

Grapeseed oil as needed

SALT WATER BATH

900 ml (30 fl oz / 3⁴/₅ cups) water

35 g (1¹/₅ oz) salt

2–4 small pieces kombu

LEMONGRASS AIR

330 g (11³/₅ oz) lemongrass,
chopped

1 white onion, peeled and
cut into large chunks

170 g (5²/₃ oz) unsalted butter

670 ml (22³/₅ fl oz / 2⁴/₅ cups)
Akira Back sake or regular sake

2 kaffir lime leaves

835 ml (28¹/₅ fl oz / 3¹/₂ cups)
heavy whipping cream

5 lemons, halved

Sea salt to taste

Ground white pepper to taste

Lecithin powder or foam stabiliser
as needed

Lemon juice to taste

BASIL GEL

100 ml (3¹/₂ fl oz / ²/₅ cup)
chicken stock

15 g (1¹/₂ oz) unsalted butter,
cut into cubes

1 g agar agar powder

185 g (6¹/₂ oz) basil leaves,
blanched and processed with just
enough water into a smooth purée

Sea salt to taste

Ground white pepper to taste

METHOD

Prepare lemongrass air. Sweat lemongrass and onion with butter in a medium stockpot over low heat until onions are transparent and lemongrass is soft. Add sake and kaffir lime leaves and reduce until almost dry. Add whipping cream and lemons, then bring to a boil. Remove from heat. Cover tightly with cling wrap and let steep for 20–25 minutes.

Strain mixture into a pan and bring to a simmer. Add salt, pepper and lecithin powder or foam stabiliser. Season with lemon juice if needed. Keep in a warm place. Use an immersion hand blender to introduce air.

Prepare basil gel. Bring chicken stock and butter to a boil in a small pot and whisk in agar agar. Continue whisking slowly, adding in basil purée while holding the pot over an ice bath. Season with salt and pepper. Allow to cool for at least 2–4 hours. Blend basil gel until smooth. Place in a squeeze bottle until ready to use.

Prepare salt water bath. Place water and salt in a large pot and allow kombu to infuse for 4 hours.

Preheat oven to 160°C (320°F).

Soak *amadai* in salt water bath, scale-side only. Pat dry with a kitchen towel. Using a skewer, pull *amadai* straight so that it does not curl.

Place *amadai* skin-side up in a baking pan. Heat grapeseed oil in a pan to 60°C (140°C) and pour oil over skin.

Bake *amadai* for 4–6 minutes.

Serve *amadai* with lemongrass air and basil gel. Garnish as desired.

• oents et légumes • ไข่และผัก • 雞蛋與蔬菜 • itlog at gulay • ไข่และผัก • telur dan sayuran • æg og grønt

HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAJ
 NICOLAS CHANG WUTTISAK WUTHAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
 AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

EGGS AND VEGETABLES

DAN HONG KAI HO
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT
 DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
 EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
 TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN

- Atsushi Uchibori**
 MUSHROOM-STUFFED POTATO WITH PORCINI SAUCE | 86
- Ian Kittichai**
 BANANA BLOSSOM AND HEART OF PALM SALAD IN CHILLI JAM DRESSING | 88
- Kazunari Nakamura**
 ROASTED SHIITAKE MUSHROOMS WITH ONION GRATIN AND YUZU MISO | 90
- Kei Kobayashi**
 GARDEN OF VEGETABLES WITH FOAM OF ROCKET AND ANCHOVY MAYONNAISE | 92
- Makoto Ishii**
 MUSHROOM SABLÉ | 94
- Nicolas Chang**
 ROASTED ASPARAGUS, CHAYOTE WITH BLACK GARLIC AND MULLET ROE | 96
- Shota Nakajima**
 ONSEN TAMAGO FU | 98
- Zor Tan Cheong Thin**
 SWEET POTATO WITH SALTED EGG YOLK AND BUCKWHEAT PUFF | 100



ATSUSHI UCHIBORI

Chef, EBURIKO

Karuizawa, Japan

French cuisine (specialising
in mushrooms)

Cooking style

I love to cook mushrooms with French techniques.

Biggest achievement

Introducing the appeal of mushrooms to many people. I would like to continue doing so.

Dreams and aspirations

I want to expand on the potential of mushrooms and create new recipes.

Cooking philosophy

Respect the ingredient and maximise its potential.

Kitchen utensil you can't live without

Salamandre.

Go-to food after a busy dinner service

Mizutaki (chicken hot pot).

Cooking tips

Enjoy the cooking and observe the process.

For Review Only



Mushroom-stuffed Potato with Porcini Sauce

Serves 4

- Oil as needed
- 100 g (3½ oz) mushrooms of your choice, diced
- 4 medium potatoes
- 2 Tbsp fresh cream
- Salt to taste
- Ground black pepper to taste

STEWED BEEF CHEEKS

- 500 g (1 lb 1½ oz) beef cheeks
- 300 ml (10 fl oz / 1¼ cups) red wine
- 100 ml (3½ fl oz / ⅔ cup) bouillon

PORCINI POWDER

- 5 dried porcini mushrooms

PURÉED PORCINI

- 100 g (3½ oz) porcini mushrooms, cut into 1-cm (½-in) pieces
- 100 ml (3½ fl oz / ⅔ cup) bouillon
- 2 Tbsp fresh cream
- 10 g (⅓ oz) butter

METHOD

Prepare stewed beef cheeks. Place beef cheeks in a heavy-bottomed pan with red wine and bouillon and simmer over low heat for 3 hours. Remove beef cheeks and cook sauce until reduced. Reserve sauce for later. Set beef cheeks aside to cool before dicing into 7–8 mm (⅓-in) pieces.

Prepare porcini powder. Place dried porcini mushrooms in a food processor and process until fine. Set aside.

Prepare puréed porcini. Place porcini mushrooms and bouillon in a pot and bring to a boil. Add fresh cream and butter and cook until mushrooms are soft. Place mushrooms in a food processor and process into a purée.

Heat oil in a pan over medium heat. Sauté mushrooms. Remove from heat. Set aside.

Preheat oven to 180°C (350°F).

Bring potatoes in a pot to a boil. Ensure that potatoes remain firm. Remove from heat and set aside to cool. Peel potatoes then mash roughly with fresh cream. Season with salt and pepper. Add diced stewed beef cheeks and diced mushrooms. Mix well. Divide into 4 balls and place on a baking tray. Bake for 10 minutes.

To serve, spoon some stewed beef cheek sauce on a serving plate, and arrange a potato beef ball in the centre. Top with puréed porcini and sprinkle with porcini powder. Garnish as desired.

desserts et friandises • 甜品與糕點 • panghimagas • 다저트와 디저트

dessert og sødt • 甜點 • hidangan penutup dan cemilan • 甜點

DESSERTS AND TREATS

HIDEKI ENDO
 AYOUNG CHANG MAKOTO ISHII
 KAZUNARI NAKAMURA IAN KITTICHAJ
 NICOLAS CHANG WUTTISAK WUTTIAMPORN
VICKY LAU JEREMIAH STONE
 ATSUSHI UCHIBORI LANSHU CHEN
 SUN KIM BYOUNG-JIN KIM AKIRA SUGIURA
 DHARSHAN MUNIDASA PANG KOK KEONG RYUJI TESHIMA
 BERNHART DENNY SUMARKO **HAJIME YONEDA**
 AKIRA BACK BONGSU KIM JOWETT YU
 ZOR TAN CHEONG THIN SHOTA NAKAJIMA BANG KI SU JIMMY LIM

DAN HONG KAI HO
 ASAI MASASHI
 SURAKIT KHEMKAEW
 RENU HOMSOMBAT

DAK LADDAPORN WICHANGOEN KENICHI YAMAMOTO PETER SERPICO
KEI KOBAYASHI XAVIER HSU SAM LEONG
 ALAIN HUANG TAE HWAN RYU TONY YOO
EUNJUNG CHO MARGARITA FORÉS
 DAUNGORN SONGVISAVA TAKU SEKINE
 YOON HWAYOUNG HIDEAKI SATO
TAMMY MAH KAZUYA SUGIURA
HIROYASU KAWATE
 SEUNG HWAN CARLOS SHIN

Eunjung Cho
 ULTIMATE COFFEE CHOCOLATE CRUNCH BAR | 112

Hiroyasu Kawate
 PAIN D'OLIVE | 114

Pang Kok Keong
 TERRARIUM | 116

Tae Hwan Ryu
 DRAGONFLY | 118

Tammy Mah
 SUMMER PARADISE | 120



HIROYASU KAWATE

Owner and Chef,
FLORILÈGE

Tokyo, Japan

French-Japanese cuisine

Cooking style
French-Japanese.

Background story behind this dish
I've been making Pain D'olive for about six years at Florilège. It was always served to every customer. This dessert is suitable for any occasion, from home parties to buffets.

Biggest achievement
When I received the One to Watch Award for Asia in 2016, at the Asia's 50 Best Restaurants ceremony. I gained many opportunities to cook for overseas visitors because of the award.

Main motivation to becoming a chef
I was influenced by my father because he was a chef. His kitchen was my playground when I was a child.

Earliest memory with food
Hamburger steak which my father made.

Go-to food after a busy dinner service
Soba noodles.

Pain D'olive

Serves 4

280 ml (9½ fl oz / 1½ cups) milk

70 ml (2½ fl oz / ¾ cup)
heavy cream (47% fat)

20 g (¾ oz) castor sugar

360 g (12¾ oz) green olives

5 egg yolks

2 eggs

1 tsp salt

4 squares brioche, cut into 1-cm
(½-in) cubes

Unsalted butter as needed

METHOD

Preheat oven to 200°C (400°F).

Place milk and heavy cream in a heatproof bowl over low heat and warm to 37°C (98.6°F). Add sugar and stir to dissolve.

Combine milk-cream mixture with olives, egg yolks, eggs and salt in a food processor and process until fine. Pass processed ingredients through a sieve.

Using a chopstick, poke a few holes on brioche squares. Pour mixture over brioche and allow brioche to soak in mixture well.

Heat 4 tsp butter in a hot pan over medium heat and toast all surfaces of brioche squares. Place on a baking tray.

Place brioche squares in oven and bake for 5–6 minutes. Remove from heat.

Garnish as desired and serve.



ABOUT THE AUTHOR

Michelle Tchea is the founder and owner of Healthy Spoon Pty Ltd, an organics company specialising in innovative Superfoods including Michelle's AUSTRALIAN SuperOats.

Australian-owned and operated, it is headquartered in Melbourne, Australia, and caters to a worldwide audience of conscious eaters.

To fuel her worldly curiosities, Michelle Tchea also manages PopIntel Group, an intelligence strategy firm focused on F&B, with a client base including some of the world's leading luxury hotels, award-winning restaurants and Michelin-starred chefs.

Michelle has been published in *GQ*, *SCMP*, *Celebrated Living*, *Travel+Leisure*, *Architectural Digest* and other reputable international publications.

Chefs Collective is Michelle's fourth book.

