

New Zealand King Salmon with swimmer crab and coconut emulsion



*The
Perfect Meal*

Final Round

Chef Haikal **- Ember -**

Ingredients

1 Nos	Salmon fillet
2 Nos	Banana Leaf
1 Nos	ginger
2 Nos	celery stick
3 tbsp	oil

Sambal Tomato

50 gm	dry shrimps
200 gm	chopped shallots
1 tbsp	Thai chilli paste
250 gm	chopped cherry tomatoes

Crab Emulsion

3 Nos	Fresh flower crab
½ Nos	white onion
½ Nos	celery
½ Nos	carrot
1 cup	coconut milk
½ cup	cream
40 gm	chopped ginger
1 bunch	coriander leaf

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Anything else is a compromise

Method

- 1) Wrap the salmon with banana leaf
- 2) Bake in the oven at 43 Deg C with ginger, celery and oil for 1 hour 2 minutes

Sambal Tomato

- 1) Sauté the shrimps till lightly brown before adding the shallots
- 2) Add the chilli paste and tomatoes. Cook till soft

Crab Emulsion

- 1) Sauté the crab till crispy
- 2) Add the onions, celery and carrots
- 3) Add water till it covers the mixture and reduce till half
- 4) Add the milk and cream, reduce it till half
- 5) Put in ginger and coriander leaf