



## RECIPES

*Flavor, Quality & American Menus*

*September 2004*

# *PANI PURIS*

## PURIS FILLED WITH CALIFORNIA RAISIN CHUTNEY AND MINT-CUMIN WATER

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Puffed Puris (recipe follows)	18 ea.
Sprouted moong beans	½ ea.
Green chile chutney	1-2 tsp.
Red chile chutney	1-2 tsp.
California Raisin Chutney (recipe follows)	½ cup
Mint-Cumin Water (Jal Jeera) (recipe follows)	

### **Method**

1. Poke a hole in the thinner side of the crisp puri large enough to be able place fillings into the cracker.
2. Add some sprouted moong beans, a drop or two of each of the chile chutneys, and about one teaspoon of the California raisin chutney. The quantity of chutneys can be adjusted to one's taste.
3. Just before eating fill the puri to maximum capacity with cold jal jeera

Source: *The Bombay Cafe*, by Neela Paniz (Ten Speed Press, 1998)

# PUFFED PURIS

*Yield: 40 puris*

<b>Ingredients</b>	<b>Amounts</b>
Thick white sooji	1 cup
Water	½ cup + 1 Tbsp.
Canola oil for deep frying	

## **Method**

1. In a mixing bowl bind together the sooji and water and set aside covered for at least one hour.
2. Heat oil in a deep vessel suitable for frying. In India we use a wok like utensil called a karhai. Either one of the two is suitable or one similar to them will work just as well.
3. Heat the oil to about 325°F and adjust flame to maintain the temperature.
4. Divide the dough into to half. Roll one half, leaving the other one covered till ready to use, into a half inch in diameter long roll. Divide the roll into 20 to 22 half-inch balls.
5. There are several different ways of rolling out the puris into thin discs that will fry into perfectly puffed puris. The most accurate method is by using an electric tortilla maker. Heat the tortilla maker till the light indicates it is ready. Place two balls at a time onto the gadget, press to flatten the discs, and immediately slide into the hot oil to fry. They should puff up on their own, but sometimes require gentle plunging of the puris with the back of a slotted spoon to ensure the reaction of heat to inflate the puris. Fry for 1 to 1½ minutes on each side to a golden light brown color. Remove with a slotted spoon to a paper-lined tray. When cooled, store in an airtight container until ready to use.
6. Alternately, the small balls can be individually rolled out with a small rolling pin, being careful not to create any holes in the discs. Another method is to roll a large disc using 1/3 of the dough, and cut into discs about 1½ inches in diameter with a cookie cutter. In both these cases, have a clean cookie sheet lined with a damp towel on hand. As you roll or cut out the discs, place them in the towel to avoid drying out. Fry as per the instructions above, placing no more than 5 or 6 in the hot oil at a time.
7. Repeat with the other half of the dough.

Adapted from: *The Bombay Cafe*, by Neela Paniz (Ten Speed Press, 1998)

# CALIFORNIA RAISIN CHUTNEY

*Yield: 1 pint*

<b>Ingredients</b>	<b>Amounts</b>
Garlic, chopped	2 Tbsp.
Ginger, coarsely chopped	1 oz.
Olive oil	1 Tbsp.
Red wine vinegar	1 cup
California raisins	2 lb.
Honey	½ cup
Salt	1 tsp.
Cayenne (or jalapeño as needed)	½ tsp.

## **Method**

1. Sweat the garlic and ginger in the olive oil until translucent.
2. Add the vinegar, California raisins, honey, salt, and cayenne.
3. Simmer until desired consistency and flavor are achieved.

# JAL JEERA

## MINT-CUMIN WATER

Ingredients	Amounts
Mint leaves, tightly packed	1/3 cup
Cilantro leaves, tightly packed	1/4 cup
Serrano green chiles (adjust to taste)	2-3 ea.
Sugar	1/3 cup
Water, ice cold	4 cup
Salt	1 1/2 tsp.
Ground roasted cumin	2 tsp.
Cayenne	1/2-1 tsp.
Rock salt	1 tsp.
Prepared California Raisin Chutney (from previous page)	3 oz.
Lemon, juiced	1 ea.

### Method

1. Puree the mint, cilantro, green chiles, and sugar with a little bit of water in a blender jar to a fine paste.
2. Place the cold water in a serving pitcher and add the pureed herbs and all other ingredients. Mix well. Adjust seasonings to personal taste.
3. Keep refrigerated until ready to use.

Adapted from: *The Bombay Cafe*, by Neela Paniz (Ten Speed Press, 1998)

# PEANUT FALAFEL

Ingredients	Amounts
Raw peanuts, soaked for 12-24 hours	1½ cups
Onion, small, coarsely chopped	1 ea.
Garlic cloves, coarsely chopped	2 ea.
Parsley, coarsely chopped	2 Tbsp.
Cilantro, coarsely chopped	4 Tbsp.
Cumin seed, toasted	1 tsp.
Coriander, toasted	1 tsp.
Turmeric	1 tsp.
Cayenne pepper	½ tsp.
Baking powder	½ tsp.
Salt	as needed
Freshly ground pepper	as needed
Oil for deep frying	as needed
Tahini-Yogurt Sauce (recipe follows)	

## Method

1. Preheat the oven to 350°F.
2. Drain the peanuts and let air dry on a sheet pan lined with paper towels.
3. Toast the peanuts in the oven until lightly toasted. Cool.
4. Place the peanuts, onion, garlic, parsley, cilantro, baking powder, and spices in the bowl of a food processor. Process until the mixture thickens and forms a paste.
5. Remove from the bowl and refrigerate for one hour. Mixture must be cold before shaping into patties.
6. Shape the mixture into walnut-sized balls and flatten them slightly. Heat two inches of oil. The oil is hot enough when a little of the mixture sizzles on the surface when added. Fry the falafel until golden brown and crisp. Drain on a rack or sheet pan lined with paper towels.
7. Serve warm with tahini-yogurt sauce.

# TAHINI-YOGURT SAUCE

*Yield: 1½ cups*

<b>Ingredients</b>	<b>Amounts</b>
Tahini	½ cup
Plain yogurt	1 cup
Fresh lemon juice	¼ cup
Cilantro, chopped	¼ cup
Garlic, minced	2 Tbsp.
Honey	¼ cup
Salt	to taste
Freshly ground black pepper	to taste
Cayenne	to taste

## **Method**

1. Mix tahini, yogurt, lemon juice, cilantro, garlic, and honey together in a bowl. Season with salt, pepper, and cayenne to taste. Serve at room temperature. Refrigerate if not using immediately, but this sauce should not be kept more than 24 hours.

*Source: Matthew Kenney's Mediterranean Cooking, by Matthey Kenney and Sam Gugino (Chronicle Books, 1997)*

# CHINESE FIVE-SPICE PEANUTS

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Light soy	1½ oz.
Dark soy sauce	2½ oz.
Rock sugar, slightly crushed	2 Tbsp.
Rich chicken stock (or water)	6 cups
Fresh gingerroot, ¼-inch thick slice	1 ea.
Scallions, white and green parts	2 ea.
Star anise, whole	1 ea.
Cassia bark or a cinnamon stick, 2-inches long	1 ea.
Five-spice powder	¼ tsp.
Shelled uncooked peanuts	2 cups

## **Method**

1. Bring all the ingredients to a rolling boil. Add peanuts.
2. Cook on a simmer, uncovered, until peanuts are soft, 45-60 minutes, depending on the age of the peanuts. Just-harvested green peanuts or younger peanuts take less time. Add more stock or water as needed so peanuts remain fully submerged. Cool in the liquid and serve. Refrigerate any leftovers, which may be eaten cold.

Source: Olivia Wu

# GRILLED KIBBE KEBABS WITH SOY SAUCE AND POMEGRANATE GLAZE

Ingredients	Amounts
Lean turkey thigh meat, ground (or lamb)	1 lb.
Onion, minced	1 cup
Jalapeño chiles, minced	2 ea.
Finest grind bulgur, rinsed	½ cup
Yogurt cheese	1 Tbsp.
Olive oil	2 Tbsp.
Parsley, chopped	2 Tbsp.
Cilantro, chopped	2 Tbsp.
Mint, chopped	1 Tbsp.
Cumin	2 tsp.
Allspice	1 tsp.
Cinnamon	¼ tsp.
Freshly ground black pepper	½ tsp.
Cayenne pepper	¼ tsp.
<i>For the glaze</i>	
Pomegranate molasses	1 Tbsp.
Light soy sauce	1 Tbsp.
Olive oil	1 Tbsp.
<i>Garnish</i>	
Red onion, finely sliced	1 ea.
Cilantro sprigs	as needed
Lemon, wedges	as needed

## Method

1. *Preparation for the bulgur wheat:* Soak for 10 minutes then drain in a strainer. Allow to sit for 20 minutes in the strainer while you prepare the rest of the recipe. If it still seems wet, squeeze the moisture out. It will triple in volume.
2. In the work bowl of a food processor pulse all the ingredients together. Mold onto 8-inch skewers that have been soaked in water for an hour.
3. Brush with pomegranate-molasses mixture just before grilling. Grill over medium fire until the juices run clear. Do not overcook or the kebabs will be dry.
4. Garnish with paper-thin slices of red onion, sprigs of cilantro, lemon wedges, and a yogurt salad. The kebabs are equally good with a savory rice or nestled in warm pita bread.

# YAKITORI OF SOY SAUCE-GLAZED PORK AND MATSUTAKI MUSHROOMS

Ingredients	Amounts
Braised pork butt, cut into 1-inch cubes	2 lb.
Japanese matsutaki mushrooms cut into 1-inch pieces	1 lb.
Soy sauce	4 Tbsp.
Mirin or sake	as needed
Honey or maple syrup	as needed
Sugar	3 Tbsp.
Cornstarch	as needed
Small wooden skewers	as needed

## Method

1. Mix together soy sauce, sugar, and a little bit of honey/maple syrup, a little bit of mirin/sake, and water, and heat it up until it is homogenous.
2. Spear three to four pieces of pork and some mushrooms on each wooden stick.
3. Sprinkle yakitori with cornstarch and dip in the soy mixture.
4. Grill them, or use the oven at 400°F. You may want to wrap the wooden sticks with aluminum foil; otherwise, they may burn.

# SALPICÓN DE HUACHINANGO CON CALAVO GUACAMOLE

## RED SNAPPER HASH WITH CALAVO GUACAMOLE

*Yield: 18 portions*

Ingredients	Amounts
Butter, unsalted	¾ cup
Garlic cloves, large, finely minced	9 ea.
Scallion, white and some green part	9 ea. (about 3 cups)
Tomatoes, medium, chopped	5 ea.
Jalapeño chiles, fresh, finely chopped (tops removed, but not seeded)	5 ea.
Cilantro leaves	1/3 cup
Ceylon cinnamon, ground	2¼ tsp.
Cloves, ground	¾ tsp.
Cumin, ground	1 Tbsp.
Salt	1½ tsp.
Red snapper fillets, skinned (small bones removed)	3½ lbs.
Calavo Guacamole	to taste

### Method

1. Choose a heavy skillet (preferably non-stick) that will be large enough to hold the fish in one layer. Melt half the butter over medium heat. When the foam subsides, add half the minced garlic and cook 1 minute longer, stirring often. Add the tomatoes, chiles, cilantro, spices, and a little salt; stir well to combine. Cook, stirring often, until the sauce is slightly concentrated, about 5 minutes.
2. Cut the fish fillets into halves or several large pieces, depending on their size. Place them in the pan in a single layer. Adjusting the heat to maintain a low simmer, poach the fish, uncovered, just until the flesh begins to turn opaque, 1 minute. Carefully turn the fish fillets with a spatula and poach on the other side for about 1 minute more; the flesh should still be slightly undercooked. Allow them to cool in the sauce.
3. When the fish is cool enough to handle, pull the flesh into shreds with your fingers. Carefully remove any bones that may be left. If the sauce looks watery, drain off a little of the juice.
4. Heat the remaining butter in a second large skillet over medium heat until hot and bubbling. Add the remaining garlic and cook for 1 minute, stirring. Add the shredded fish and sauce; cook just until heated through.
5. Serve with Calavo Guacamole and crisp-fried tortilla chips from freshly-made corn tortillas.

# PICHOLINE OLIVE SALSA VERDE

Ingredients	Amounts
Italian parsley, finely chopped	2 bu.
Garlic cloves, finely chopped	4 ea.
Shallots, finely diced	3 ea.
Capers, drained, roughly chopped	1 cup
Extra virgin olive oil	2 ½ cups
Picholine olives, pitted, roughly chopped	20 ea.
Lemons, finely zested, juiced to equal 2oz.	4 ea.
Salt and pepper	to taste

## Method

1. Combine all ingredients in a bowl. Add enough olive oil to make the relish spoonable. Season generously.

**Note:** Great with grilled meats, fish, vegetables and tomatoes.

Source: Heidi Krahling, 2003. All rights reserved.

# ROMESCO

*Yield: 1 Cup*

<b>Ingredients</b>	<b>Amounts</b>
Ñoras (dried red pepper), soaked in warm water for 1 hour	3 ea.
Red chili pepper, chopped	1 ea.
Olive oil	4 Tbsp.
Tomato, peeled, seeded and diced	2 ea.
Garlic cloves, chopped	6 ea.
Almonds, toasted and peeled	24 ea.
Hazelnuts, toasted and peeled	24 ea.
Parsley, chopped	½ bu.
Bread slices, dried	2 ea.
Red wine vinegar	1 Tbsp.

## **Method**

1. Sauté ñoras and chili pepper in a pan with olive oil. Oven roast tomatoes in a preheated oven at 350°F, for ten minutes and cool them down.
2. Mash the garlic cloves with ñoras and chili peppers in a bowl to a thick paste, adding dried fruits, parsley, dried bread and diced, peeled and seedless red tomato in order to homogenize the paste.
3. Next pour the red wine vinegar and salt to taste.

Source: Joan Serra/María José Sevilla 2002. All rights reserved.

# MAPLE LEAF FARMS DUCK CONFIT WITH WILD MUSHROOM RAGOUT ON SOFT POLENTA

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
Wild mushroom mix (shiitake, crimini, and portobello)	4 cups
Dried cherries	½ cup
Unsalted butter	4 oz.
Salt	to taste
Freshly ground black pepper	to taste
Maple Leaf Farms Duck Leg Confit, sliced	1 lb.
Demi-glace	1 cup
Chicken or duck stock	1½ cups
Parsley	to taste
Soft Polenta (recipe follows)	

## **Method**

1. Sauté the mushrooms and cherries in butter, and season with salt and pepper. Add duck meat and sauté 1 minute. Add demi-glace and stock and simmer 2 minutes, and adjust the seasoning if necessary. Garnish with parsley and serve on soft polenta.

# SOFT POLENTA

Ingredients	Amounts
Olive oil	4 Tbsp.
Onion, minced	½ cup
Garlic, minced	1 tsp.
Large cracked polenta	1 cup
Water	5 cups
Kosher salt	2 tsp.
Black pepper, ground	to taste
Parmesan cheese, grated	¼ + cup
Butter, soft	2-3 Tbsp.

## Method

1. In ovenproof saucepan, heat 4 tablespoons of olive oil. Stir in the onion and sauté over medium heat until translucent, about 5 minutes. Add the garlic and cook until aromatic.
2. Stir in polenta and coat with olive oil, cooking long enough to heat the polenta through.
3. Whisk in the boiling water (measured after the boil) and return to a boil. Add salt to season the water.
4. Place covered in a 350°F oven for 60 minutes, or until most of the water is absorbed. There should be a thin layer of oil floating on the top.
5. Remove from oven and whisk until well blended.
6. Stir in Parmesan cheese and butter. Adjust seasonings.

**Note:** The finished polenta should mound slightly. Soft polenta may be made ahead of time and held in a hot water bath until needed. It may need to be thinned with hot water before serving.

# ROASTED SALMON

Ingredients	Amounts
Salmon, 2-3 pounds	1 ea.
Rosemary	1 bu.
Rock salt	3 lb.
Egg whites, beaten	2-3 ea.

## Method

1. Preheat the oven to 425°F.
2. Clean fish of everything but the head and tail. Stuff the fresh rosemary in the belly of the fish. With half the salt, make a bed and brush with half the egg whites. Lay fish on salt and egg then cover with the remaining salt and egg whites.
3. Bake at once, for 45 minutes to one hour, to a firm and light brown crust. Crack open and serve hot with lemon juice and vegetables.

# SPICY CUCUMBER AND CABBAGE SLAW

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Dressing</i>	
Rice wine vinegar	½ cup
Sugar	½ cup
Salt	1 tsp.
Water	3 Tbsp.
 <i>Salad</i>	
Cucumbers, cut lengthwise	2 ea.
Cabbage, julienne	½ hd.
Onion, julienne, rinse and dry	½ ea.
Mint leaves, chopped	20 ea.
Red chiles, sliced	2+ ea.
Cilantro, sprigs, shopped	12 ea.
Peanuts, roasted, chopped	¼ cup
Shallots, fried	¼ cup

## **Method**

1. Combine the rice wine vinegar, sugar, salt, and water in a mixing bowl and blend well.
2. Add the cucumber, cabbage, mint, chiles, and cilantro and toss well.
3. Let stand for 15 minutes.
4. Garnish with chopped peanuts and fried shallots.

Adapted from a recipe by Mai Pham

# JÍCAMA, AVOCADO, CITRUS, AND RADISH SLAW

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Jícama, small, or 1 large, 1½ lb.	2 ea.
Coriander, fresh, finely chopped	1 Tbsp.
Radishes, sliced	1 cup
Salt	1 tsp.
Seville orange juice	¾ cup.
Orange, large, sweet	4 ea.
Avocado, cut in ½ -inch pieces	1 ea

## **Method**

1. Peel the jícama with a potato peeler and cut them into about ¼-inch cubes. Add the coriander, radish, salt, and Seville orange juice, and set aside for at least 1 hour.
2. Peel and thinly slice the orange.
3. Just prior to serving, gently fold in the avocados. Serve the salad garnished with the orange slices.

# MARINATED FENNEL, PEPPER, AND OLIVE SLAW

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amount</b>
Lemon juice, fresh	4 Tbsp.
Garlic cloves	1 ea.
Champagne vinegar	1 tsp.
Salt	¼ tsp.
Parsley, chopped	¼ cup
Extra virgin olive oil	6-8 Tbsp.
Fennel bulbs, stalks removed, split in half from top to bottom	4 ea. large
Celery stalks, trimmed	6 ea.
Belgian endive, sliced	3 ea.
Red bell peppers, seeded, ribs removed, julienned	1 ea.
Lemon juice	2 Tbsp.
Extra virgin olive oil	2 Tbsp.
Parsley, chopped	2 Tbsp.
Spanish olives, julienned or quartered	2 Tbsp.

## **Method**

1. In a small bowl combine the lemon juice, garlic, vinegar, and salt. Let sit for a half hour at room temperature. Whisk in oil and check the seasoning.
2. No more than 2 hours before serving, slice the vegetables 1/32-inch thick with a sharp knife, a mandoline, or the 1mm slicing disc on the food processor. Toss the shaved fennel with lemon juice and seal in a plastic bag. Wrap the other shaved vegetables in a damp dishtowel or napkin. Refrigerate all the vegetables until needed.
3. To serve, toss all the shaved vegetables with the olive oil, arrange on serving plates, sprinkle with a little salt, and drizzle with the dressing. Garnish with julienne olives.

**Note:** Other seasonal vegetables may be used such as whole haricot verts, shaved Romano beans, cucumbers, asparagus, or Belgian endive.

# SARTORI CHEESE CRISPS WITH PROSCIUTTO, PEAR, AND MICRO GREENS SALAD

*Yield: 12 portions*

Ingredients	Amounts	
Sartori Cheese Disks	as	needed
Pears, brunoise	3	each
Prosciutto ham, minced	1	cup
Micro greens	1	cup
Red wine vinegar	2	oz.
Italian parsley, chopped	2	Tbsp.
Extra virgin olive oil	1	oz.
Salt	to	taste
Black pepper	to	taste

## Method

1. Preheat the oven to 350°F. Cut cheese disks into 1½-inch disks, warm, and mold into cup shape. Place on nonstick Silpat mat. If desired, you can sprinkle each crisp with a few cumin seeds for added flavor.
2. Put the pan into the oven and bake until the crisps melt and begin to take color, about 8 to 10 minutes. Remove the crisps from the pan and cool on an absorbent paper towel. Once cool the crisps should be served, or stored protected from humidity so they do not become soggy.
3. At service, combine the pear, ham, greens, parsley, vinegar, oil, salt, and pepper. Toss to combine; adjust seasoning as needed.
4. Drain salad well before filling Parmesan cups. Serve right away.

## Variations

- It's not necessary to use the cumin seed in this recipe. You will achieve delicious results making the crisps from only cheese. If you care to, you can experiment with other seeds like caraway, celery, fennel, anise, or cracked pepper to flavor this recipe.
- While still hot from the oven the crisps are flexible. If you work quickly you can mold them over a bottle or rolling pin for a slightly curved presentation. You might also try making a larger crisp of 5 or 6 inches across and shape it over an overturned bowl to make an edible bowl or basket for salad.
- If you find the crisps are too fragile for your purposes you can add up to ¼ cup of all-purpose flour to the cheese before blending together. The resulting crisps will be sturdier and more like a cheese cracker.

**Note:** It's important to realize that if the crisps brown too much they will become bitter. Cook only until they begin to color, and no further. The easiest way to tell if you have it right is to make a trial crisp and taste it.

# SHRIMP WITH BASIL AND CITRUS POWDER

*Yield: 4-6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Medium limes	2 ea.
Medium lemons	2 ea.
Large oranges	2 ea.
Garlic cloves, finely sliced	2 ea.
Soy sauce	¼ cup
Extra virgin olive oil	¼ cup
Shrimp, peeled and deveined	1 lb.
Citrus Powder (recipe follows)	3 Tbsp.
Basil leaves, finely chopped	2 Tbsp.
Salt	to taste
Freshly ground black pepper	to taste
Mixed baby greens and soft herbs, washed and dried	2 cups

## **Method**

1. In a medium bowl, juice one lime, lemon, and orange. Add the garlic, soy sauce, and olive oil; whisk until combined. Remove 3 tablespoons for the salad dressing and reserve in a jar. Add the shrimp to the bowl; marinate in the refrigerator for 30 minutes.
2. Meanwhile, in a small bowl, combine the citrus powder with the basil.
3. Heat an outdoor grill or grill pan over high flame until almost smoking. Remove the shrimp from the marinade onto a paper towel-lined plate. Lightly pat dry. Cook the shrimp until they are curled and pink, about 3 minutes per side. Season with salt and pepper. Remove from the grill and season with the citrus powder mixture.
4. Toss the baby greens with the dressing.
5. Cut the remaining lime, lemon, and orange into slices, varying in size. Line a tray with the greens and herbs; top with the citrus slices. Arrange the shrimp on top, keeping the direction of the tails random for a loose feel. Place the platter in the center of the table and have guests serve themselves.

Source: Style at Home©

# CITRUS POWDER

*Yield: 3/4 cup*

<b>Ingredients</b>	<b>Amounts</b>
Zest of limes	9 ea.
Zest of lemons	6 ea.
Zest of oranges	3 ea.
Superfine sugar	1 Tbsp.

## **Method**

1. Place the lemon, lime, and orange zests on paper towels at room temperature; let dry completely, 2-3 hours. Place the dried zest in a spice grinder with the sugar, pulse until powdery. Remove and store in small, airtight container for 2 to 3 weeks. As time passes so does the flavor so taste before using.

Source: Style at Home©

# BAKED POTATO CRISP WITH SEARED TUNA AND POTATO-WASABI FOAM

Ingredients	Amounts
Wasabi foam	as needed
Heavy cream	1½ cup
Potato, peeled, sliced	½ ea.
Salt and pepper	to taste
Wasabi, rehydrated with 1 tbsp. cream	2-3 Tbsp.
Tataki-style ahi tuna, sliced 1/6-inch thick	as needed
Pickled ginger, julienned	as needed
Wasabi tobiko	as needed
Crispy potato gaufrettes (baked)	as needed

## Method

1. Heat the heavy cream with the potato and cook until the potato is tender. Purée and season well with salt and pepper. Strain through a chinois. Add more cream or milk until the consistency is like *crème fraîche*.
2. Stir in the wasabi and whisk until smooth. Strain through a chinois. Place in an Isi canister and let chill 1 hour.
3. Slice the tuna thin, place 1 teaspoon of foam on top.
4. Top with pickled ginger and wasabi tobiko.
5. Place on a crispy potato before serving. Serve with sesame oil and kechap manis drizzle.