

# ASIATIQUE

Title: Wasabi crusted Chilean Seabass and Miso+ginger broth  
(serves 4)

## Ingredients:

- red onion, diced fine
- 2 tbsp wasabi powder
- cup rice wine
- salt and pepper to taste
- tbsp olive oil
- 4 pieces 5oz Chilean sea bass

On a plate, marinate the fish pieces with salt, pepper and olive oil for 30 mins in refrigerator.

In a non reactive bowl, mix the red onion, wasabi powder, rice wine into a paste. Apply the paste onto the fish fillet.

In high heat, sear fish with wasabi paste on the top, for 5 mins. Finish product in oven at 350F for 6 mins. Remove and serve.

- 3 tbsp red miso paste
- 1 tsp sugar
- 2 shallot, sliced
- 1 small piece ginger, sliced
- 3 cup water
- 1 tsp sesame oil

In a medium heated sauce pan, add dash of suagr, olive oil, red miso, ginger and shallot. Keep stirring until miso paste turns brown. Add water and bring to boil. Simmer broth for •hour and add sesame oil.

## Assembly:

In a deep dish, ladle 3 oz miso broth and place fish in middle. Serve immediately.

Chef Peng S Looi  
Asiatique, August Moon Chinese Bistro and Nine Culinary Concepts, LLC  
pslooi@insightbb.com  
<http://www.asiatiquerestaurant.com/>

# ASIATIQUE

Item: Turmeric scented diver scallop and red peper+sake coulis  
(serves 4)

## Ingredients:

8 pieces U-10 diver scallop  
•tsp turmeric  
•tsp minced lemongrass  
pinch of salt + peppercorn  
1 tbsp olive oil

In a non reactive bowl, add all ingredients except scallops. Mix well and add scallop. Marinate in refrigerator for 20 mins. In a heated sauté pan, add 3 tbsp olive oil. When oil is smoky, sear scallop in each side for 2-3 mins. Remove.

2 red pepper, seeded and diced  
1 cup sake  
salt and pepper to taste  
2 shallot, sliced  
•cup heavy cream  
2 tbsp olive oil

Add olive oil, shallot, pepper and salt to a heated sauce pan. Saute and add sake. When boil, bring the heat to a medium low and simmer for 25 mins. Puree mixture in a blender/food processor until liquefy. Return mixture to the sauté pan and bring to a boil. Add heavy cream and remove form heat when the mixture boils.

## Assembly:

Ladle sauce in middle of plate. Place two seared scallop stacked on top of each other. Serve immediately.

Chef Peng S Looi  
Asiatique, August Moon Chinese Bistro and Nine Culinary Concepts, LLC  
pslooi@insightbb.com  
<http://www.asiatiquerestaurant.com/>