



Assembly Time: 1 Hour

Prep Time: 1 hour

Cooking Time: 1 hour

Serves: 4

T.O.R

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## Crispy Barramundi & Flavors of the Ocean

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### Ingredients

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Quantity	Measure	Item
4 each		Barramundi, Scaled and eviscerated, Brined
as needed		Oil for frying
as needed		Seasoned Rice Flour
as needed		Rice Flour Tempura, see recipe
8 each		Pickled Mushrooms, see recipe
4 TBL		Spicy Remoulade, see recipe
12 each		Steamed Mussels and Clams, see recipe
1 TBL		Caviar
2 each		Finger Limes
12 matchsticks		Watermelon Radish
8 each		Furikake Scallops
12 pieces		Ogo
12 each		Micro Radish Sprouts
24 pieces		Crispy dried Anchovies
as needed		Togarashi

### Assembly

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- 1 Heat Oil to 325 Degree, Maintain at temperature
- 2 Dredge the fish into the seasoned rice flour mix. Then place into the tempura batter, shake off extra.
- 3 Place into hot fryer and cook for approximately 6-8 minutes or until internal temperature reached 145°
- 4 Remove from fryer, season with togarashi and place onto paper towels. Reserve Hot.

5 Place the hot pickled mushrooms on to the plate followed by the mussels and clams that have been removed from the shells as shown in the picture.

6 Place the remaining garnishes as desired onto the plate, Caviar, Finger Limes, Watermelon Radish, Furikake Scallops, Ogo, micro radish and dried crispy anchovies.

7 Place the Fish on the plate through the metal rod. Serve.



Cooking Time

Serves 4 PPL

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## Rice Flour Tempura

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### Ingredients

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1.3 cups	Rice Flour
1 cups	AP Flour
0.33 cups	cornstarch
0.75 cups	Milk
4 TBL	Butter, melted
6 ounces	Club Soda
1 TSP	Sugar
1 each	egg
1 pinch	Baking Soda
1 TSP	Baking Powder
as needed	Ice

### Assembly

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- 1 Combine the dry ingredients into a bowl.
- 2 Make a well and whisk in the egg
- 3 Combine the dry ingredients into a bowl.
- 4 Whisk in the milk, Butter and slowly add the club soda. When the tempura reaches the desired thickness or viscosity, stop and allow to rest over the rice. Add a ice cubes to batter to keep cold. IF needed add more rice flour if batter becomes to thin.
- 5 Reserve Batter for cooking.



Cooking Time 10 minutes

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## Remoulade

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### Ingredients

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1/8 cup	Lemon Juice
3/8 cups	Vegetable Oil
1/4 cups	Onion, Minced
1/4 cups	Green Onion, Chopped Fine
1/8 cups	Celery, Micro Dice
1 TBL	Garlic, Fresh, Micro Dice
1 1/2 TBL	Horseradish, Prepared
1 1/2 TBL	Whole Grain Mustard
1 1/2 TBL	Yellow Mustard
1 1/2 TBL	Ketchup, your favorite Brand
1/2 TBL	Parsley
1/8 TSP	Salt
1 pinch	Cayenne
1 pinch	Black Pepper

### Assembly

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- 1 Place all ingredients into baine maries and blend.
- 2 Taste and adjust flavor if needed.
- 3 Reserve for plating.



Serves 4 PPL

Prep Time 2 minutes

## Brine for Fish

### Ingredients

Quantity	Measure	Item
2 cups		Hot Water
8 cups		Ice Water
2 cups		Salt
1/2 cups		Sugar

### Assembly

- 1 Dissolve sugar and salt into hot water, Cool down with ice water. Allow fish to soak for at least 10 mintues



serves 4 PPL

Prep Time 20 Minutes

## Corral Sugar

### Ingredients

Quantity	Measure	Item
1/2	pound	Sugar
1/4	pound	Water
1 5/8	ounces	Glucose
	as needed	Food Color

### Assembly

- 1 Heat the sugar, water and glucose until 255 add food color
- 2 Continue to cook to 330 F and then pour over ice cubes
- 3 Allow to cool fully and then remove from the ice, discarding the ice cubes and saving sugar



Serves 4 PPL

Prep Time 15 minutes

## Mussels and Clams

### Ingredients

Quantity	Measure	Item
1/2	TSP	Ginger
1	TSP	Shallots
1	TSP	Garlic
2	ounces	White Wine
8	each	Mussels, cleaned and debearded
8	each	Clams, Cleaned
1	TSP	Olive Oil

### Assembly

- 1 Heat the olive oil in a small but deep pot. When hot, add the shallots, garlic and ginger. Sweat until tender. Add the white wine and bring to a boil
- 2 Add the mussels and clams and cover. Allow to cook until the shellfish opens open, Reserve warm, remove meat from the shells.
- 3 Reserve until plating



Serves 4 PPL

Prep Time 1 minutes

## Seasoned Rice Flour

### Ingredients

Quantity	Measure	Item
4 cups		Rice Flour
to taste		Salt
to taste		Black Pepper

### Assembly

- 1 Combine all ingredients.
- 2 Reserve for dredging.
- 3



Serves 4 PPL  
T.O.R  
Sauce  
Prep Time 20 Minutes

## Orange Reduction

### Ingredients

Quantity	Measure	Item
2 cups		Orange Juice Fresh Squeezed
1 TSP		Soy Sauce
1 TBL		Sugar
1 TBL		Rice Wine Vinegar

### Assembly

- 1 Combine the sugar, O.J., rice wine vinegar reduce on medium heat until it is a syrup consistency. Reduce to low heat and reduce a tad bit more, add the soy sauce. Remove from the heat and reserve for plating.