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Website: <http://www.sheridanrogers.com.au/2011/07/26/sea-urchin-in-a-lobster-jell-o-with-cauliflower-caviar-crispy-%e2%80%98seaweed%e2%80%99-waffle/>



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[Sea urchin in a lobster jell-o with cauliflower, caviar & crispy 'seaweed' waffle](#)

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INGREDIENT LIST

- Serves 6, as an entree
- 6 Sea Urchins (preferably from Hokkaido), cut open neatly with scissors, the tongues taken out delicately with a teaspoon, the shells well rinsed/dried, placed in the refrigerator
- Cauliflower mousse:
 - 300 g cauliflower, cleaned & cut in small pieces
 - 1 litre milk
 - 3g gelatine leaves, soaked in iced water
 - 200g cream
 - Fine sea salt
- 'Sea weed' waffle:
 - 50g spinach leaves, stems removed, washed & dried
 - 20g nori sheets
 - 5g unsalted butter, melted
 - 20g organic egg whites
 - 20g plain flour, sifted through a fine sieve
 - 0.5 g fine sea salt
- Lobster consommé:
 - 500g Blue Lobster, separate the claws, split in two & cut in 8 regular pieces
 - 1 vine-ripened Italian tomato, chopped coarsley
 - 1 tablespoon olive oil
 - ½ stalk celery, washed,



The recipe for this magnificent dish was given to me by Richard Ekkebus, Culinary Director of the *Landmark Mandarin Oriental Hotel* in Hong Kong. Richard is in charge of the 2 Michelin star restaurant, *Amber*, and is renowned for his delicate, refined touch, and for his clever way of combining foods "from the land and the sea", something which is common in many Asian dishes. There are a number of steps involved, but it is not a difficult dish for aspirational cooks to prepare once you have all the ingredients. Tasmanian sea urchins are available locally.

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peeled & diced

- 1 white onion, preferably cevenne, peeled & chopped
- 200 ml Cognac VSOP
- ¼ litre dry white wine
- 1 litre chicken stock, of good flavour
- 12g gelatine leaves, soaked in iced water
- Garnish:
- 40g Caviar, preferably Ossetra or farmed Kaluga Schrenki
- 1 gold leaf
- 50 g Dulce seaweed, rinsed & dried

Lobster consommé: Heat the olive oil in a heavy bottom saucepan, add the lobster and color golden brown, add the vegetables, sweat till all juices are evaporated. Deglaze with the brandy and flambé the pan until the alcohol has been burned off, add the white wine and reduce till syrupy consistency. Add the chicken stock till level & bring to boil, just before the boiling point skim off all impurities (repeat this during the cooking process to obtain a clear bouillon). Keep just under the boiling point and simmer for 20 minutes. Remove from the stove and leave to set for 30 minutes.

Pass the lobster bouillon delicately through a sieve covered with a pre-rinsed mousseline cloth or kitchen towel. Reheat 1 litre and dissolve the pre-soaked gelatine. Check the seasoning and

adjust with salt if needed. Cool down delicately over ice till the gelatine starts to set.

Cauliflower mousse: Boil the cauliflower in the salted milk, until the cauliflower is well cooked and fondant. Mix the cauliflower in a blender till a smooth consistency, then pass through the sieve. Take 100 g of cauliflower puree and heat in a small heavy bottom sauce pan. Add the pre-soaked gelatine leaves and stir gently until dissolved. Cool down slowly over ice until the gelatine starts to set. In the meantime whip the cream with a pinch of salt, then incorporate the half whipped cream and mix delicately. Check the seasoning and add salt if needed. Place the mousse in a pastry bag, place the bag in the refrigerator until needed.,

Seaweed waffle: Blanch the spinach leaves in salted boiling water. Cool in iced water, squeeze out the excess water. Mix the spinach in a blender till a smooth consistency, then pass through the sieve. Mix all the ingredients in a bowl and then add the butter mix till smooth. With the help of a spatula spread the waffle mix on silicone mats in regular shaped circles of 10 cm diameter, ensure you spread as thin as possible to obtain thin, delicate waffles.

Preheat the oven to 180 degrees Celsius and bake for 8 minutes till crispy. Let cool and serve.

Montage sea urchin: Select the 20 best and most perfect looking sea urchin tongues, the ones less pretty can be used in the bottom of the shell. Place 2½ of these tongues in the centre of the cooled shells. Cover with a ½ sphere of 30mm of cauliflower mousse, place on each '½sphere' with 5 tongues neatly arranged. Then cover each with 2 tablespoons of almost set jell-O and place in the refrigerator for 1 hour to set.

To serve: Place each sea urchin shell on shaved ice, garnish with the dulce seaweed. Garnish each sea urchin with a quenelle of 10 g caviar and add the gold leaf on the top. Serve the crispy waffle on the side.

Tags: [Hong Kong](#), [Landmark Mandarin Oriental Hotel](#), [Richard Ekkebus](#)

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