



Asian-inspired Assorted Canapés

Difficulty: Easy

Servings: 30 – 40 pieces

Preparation Time: 50 mins

Cooking Time: 60 mins

Ingredients

Spicy Shrimp and Fish Mayonnaise

- 60g Pasteurised Egg Yolks
- 230ml Sunflower/Canola Oil
- 1 Teaspoon Dijon Mustard
- 1 Tablespoon White Wine Vinegar
- 2 Pinches White Pepper Powder
- 2 Pinches Fine Salt
- 1 Tablespoon Sambal (Chilli Shrimp) Paste
- 200g Filleted White Fish (Barramundi, Snapper)
- 1 Tablespoon Butter

Pesto Prawns with Mentaiko

- 50g Fresh Laksa (Vietnamese Coriander) Leaves
- 50ml Canola Oil
- 5g Garlic
- 5g Shallots
- 100g Shelled Prawns
- 20g Mentaiko (Spicy Cod Roe)
- 2 Tablespoons Butter
- To taste Salt
- To taste Pepper

Canapé Bases

- As Desired Savoury Tart Shell
- As Desired Puff Pastry
- As Desired Baguette
- 40g Softened Butter
- 1 Whole Egg (for egg wash)

Mixed Vegetables

- 5g Garlic
- 10g Shallots
- 10g Dried Shrimps
- 30g Bamboo Shoots
- 30g Firm Bean Curd
- 50g Turnip
- 60g Carrot
- 20ml Canola Oil
- 1 Tablespoon Preserved Soybeans
- To Garnish Coriander Leaves

Method

Spicy Shrimp and Fish Mayonnaise Filling

1. Season fish fillet with salt and pepper. In a non-stick pan, melt butter. Sear seasoned fish till lightly browned, then set aside.



2. Into your Hand Blender Measuring Beaker, add pasteurised egg yolks, Dijon mustard, and white wine vinegar. Attach the Balloon Whisk to your Hand Blender. Blend well while adding oil slowly. Season with salt and pepper. Set homemade mayonnaise aside. Refrigerate excess in airtight container up to 5 days for other uses.





3. With your Hand Blender Mixing Beaker, pulse blend seared fish, 1 tablespoon of homemade mayonnaise, and sambal paste until well mixed. Set aside.



Pesto Prawns with Mentaiko Filling

4. Pick laksa leaves and blanch lightly. With your Hand Blender Mixing Beaker, blend blanched laksa leaves, canola oil, garlic, shallots, salt and pepper well into a paste, and set aside. Refrigerate excess pesto sauce in airtight container up to 2 weeks for other uses.



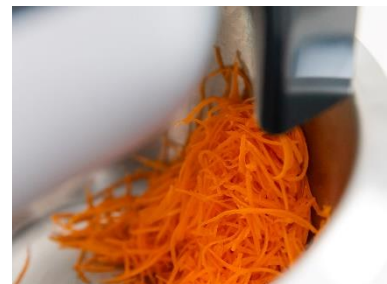


5. In a non-stick pan, melt butter. Add shelled prawns. Season with salt and pepper. Remove from heat. Into another Hand Blender Mixing Beaker, add cooked prawns and 2 tablespoons of laksa pesto sauce. Blend well and set aside.



Mixed Vegetable Filling

6. Peel and chop carrot and turnip into smaller pieces. Roughly dice bamboo shoots. Attach Reversible Shredding Disc to your Kitchen Machine. Separately shred carrot and turnip at Speed 3.



7. Rehydrate dried shrimps in water for 30 minutes, or exclude for vegetarian option. Slice firm bean curd thinly at around 0.1cm. With your Hand Blender, separately chop garlic and shallots.





8. In a lightly-heated pan, add canola oil, rehydrated shrimps, sliced bean curd, chopped garlic and shallots. Fry for about 3 minutes. Add preserved soybeans and shredded vegetables. Cook for about 5 to 8 minutes until softened.





Canapés

9. Preheat your oven with **4D Hot Air Mode** at 180°C. Line baking tray with baking paper. Slice baguette thinly at about 0.2cm. Lightly butter sliced baguette. Cut puff pastry to about 2 to 3cm with ring cutter. Brush with egg wash.



10. Place all canapé bases on baking paper, and bake together for about 10 minutes. Keep a close watch to avoid over-browning. Remove from your Oven and leave to cool.





11. Separately fill 3 piping bags, one with each topping. Pipe toppings onto canapé bases as desired and plate them. Top pesto prawns with mentaiko, and mixed vegetables with coriander leaves.



12. Serve and enjoy.

