

LEXUS CULINARY PARTNER




Singapore



CHEF

CHARLES

TAN

 @fatcatsg @feimaocharles

ABOUT

At only 28 years old, Charles Tan is the gelato genius of Singapore. After honing his technique at Singapore's Restaurant Andre, one of the world's top fine dining restaurants, he and his sister decided to open a produce-driven gelateria in Bedok, just outside the city's center in 2015. Though casual, Tan's technique is strictly haute cuisine and the menu includes an ever-changing rotation of seasonal ice cream including butter beer, watermelon soju and more.

PERSPECTIVE

Tan brings both a fine dining rigor and devotion to seasonality rare in the world of ice cream. This he marries with the natural nostalgia peering at a case full of brightly colored tubs brings. Whether it is attending to the seasonality of passionfruit, developing new flavors daily like white chrysanthemum or soursop calamansi or experimenting to improve the already iconic charcoal waffle, Tan is careful never to let technical virtuosity outstrip immediate joy. "What's important," he says, "is not only tasting the flavors on your palate but savoring the emotions in your heart."

Inspiration For _____

TOMYUM CHICKEN CONSOMMÉ

When serving this classic consommé at Lexus' LS 30th Anniversary event, Tan relied on a robotic arm to perform the precision cuts necessary for the tofu blossom. But the ability of tofu to open in broth is well-known in the Sichuan canon and has long been done by hand. Here, he's taken a page from the likes of Careme and Escoffier with a crystalline consommé while weaving in nods to nearby Thailand with a strong hint of lemongrass to infuse the tom yum consommé.

TOMYUM CHICKEN CONSOMME



PREP TIME

1 HR



COOK TIME

3 HRS



SERVES

6



DIFFICULTY

3/5

INGREDIENTS

1 whole chicken
 2 whole onions
 2 whole carrots
 6 sprigs thyme
 8 Black peppercorn
 2 stalks celery
 8 stalks lemongrass
 10 cherry tomatoes
 2 chicken breast
 3 whole egg whites
 2 packets Silken tofu
 6 kaffir leaf
 1 stalk lemongrass
 1 Baby shallot
 4 slice blue ginger

DIRECTIONS

PREPARING THE CHICKEN STOCK

Devein and clean the chicken thoroughly - remove as much fats as possible. Separate the 2 chicken breast (for Step 2).

Add the chicken (except for breast meat) into a pot.

Peel and roughly cut one onion, 2 carrots and 2 celery into similar sizes. Add into the pot.

Roast the cherry tomatoes in the oven for 30 minutes at 180°C. Add into the pot.

Cut 1 Onion into halves. Sear onion halves on a pan without oil, until charred. Add into the pot.

Add the rest of the ingredients (thyme, black peppercorn and lemongrass) into the pot.

Add enough water just to cover the chicken.

Bring pot to boil and simmer for 3 hours, occasionally skimming the fats and impurities off the surface.

Cool chicken stock over ice bath and chill.
 Skim off additional fats that float to the surface.

Skin and dice the 2 chicken breast roughly.

Pour into a blender with the chicken stock and 3 egg whites.
Blend thoroughly.

Pour the mixture into a big pot and bring it to a boil while whisking it constantly (15 minutes) .

Once it boils, reduce to simmer. Do not stir or whisk. Let it simmer till a raft of egg whites form on the surface (15minutes or till raft forms).

Break a hole in the center of the surface and gently scoop the semi-clear consommé with a ladle into a container.

Filter through a sieve lined with cheesecloth or a coffee filter to obtain a crystal clear liquid, the consommé.



CUTTING THE TOFU BLOSSOM

Halve the tofu horizontally. Cut with a 5-6cm diameter round cookie cutter. Do not remove the tofu surrounding the circles. Place two blocks (can be small metal containers or carrot sticks) on the breadth of the tofu and 2 rulers on the length of the tofu to stabilize. Line two layers of satay stickers between the rulers and the tofu and cut tofu thinly and evenly length-wise. Rotate blocks and rulers to cut tofu breadth-wise.

Transfer the tofu into a bowl of water before tearing away the unwanted sides. Then, place the tofu blossom into the desired bowl for plating, retaining a small amount of water.

Place all of the spices into a French press. Heat up the consommé and pour over the spice mixture and let flavors develop, about 3 minutes. Pour slowly into the bowl with the tofu blossom and serve.



