

Chilled Sunchoke Soup with Kaffir Lime Trout Roe, Coriander Oil and Shiso Flowers

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Adapted by StarChefs.com

Yield: *4 Servings*

Ingredients:

Sunchoke Soup:

2 pounds sunchokes, sliced and peeled

4 ounces rice wine vinegar

4 ounces mirin

8 ounces heavy cream

Juice of 1 lemon

Coriander Oil:

8 ounces grapeseed oil

1 tablespoon coriander seeds

Zest of 1 orange

To Assemble and Serve:

Shiso flowers

Kaffir lime trout roe

Method:

For the Sunchoke Soup:

Simmer sunchokes with rice wine vinegar, mirin, heavy cream, and lemon. When the sunchokes are tender, transfer to Vita-Prep blender and puree starting on variable speed number 3 and working your way up to speed 10 until smooth. Strain and chill.

For the Coriander Oil:

Heat grapeseed oil with coriander seeds and orange peel until the seeds are almost toasted. Let cool to room temperature and transfer to Vita-Prep blender and blend on variable speed number 3 working your way up to speed 10 until the coriander and orange peel are broken into small pieces. Strain through a chinois lined with cheesecloth.

To Assemble and Serve:

Ladle sunchoke soup into a chilled coffee cup or small bowl. Garnish with a spoonful of trout roe, a drizzle of coriander oil, and a few shiso flowers.