

LEXUS CULINARY PARTNER



J a p a n



C H E F

T A K E S H I

F U K U Y A M A

A B O U T

Chef Fukuyama grew up in Fukuoka, on the northern shore of Kyushu island, but has trained at the highest levels of French cuisine since he was 18 years old. First at ile de France and later at Mercury Wine Bar. Fukuyama has developed an exquisite sense of hospitality which he brings to Maison de la Nature Goh, a restaurant he founded in 2002. Since then, the perpetually booked restaurant has earned a number of accolades, including a spot on the prestigious Asia 50 Best list. In 2020, after meeting Indian chef Gaggan Anand, Fukuyama decided to change his focus to the creation of a collaborative restaurant featuring both chefs, called GohGan.

P E R S P E C T I V E

“I don’t think you need to pay a lot of money to eat out if you just want to fill your stomach,” says Fukuyama. “Still, there are people who come to my restaurant. I want to try my best to satisfy them.” A master of *omotenashi*, the Japanese word for hospitality, Fukuyama painstakingly records his guests’ preferences so the next time – if they’re lucky enough to book one of the limited number of seats – he’ll know what to avoid and what to feature. The cuisine at Maison encapsulates rich local ingredients, prepared with haute French cuisine and served with deep care for the guests.

Inspiration For _____

K E E M A C U R R Y

A collaborative effort between Gaggan Anand and Fukuyama, Keema curry, which originates from India, is often made with minced mutton and peas (Keema means minced). Here, Fukuyama and Anand have used their own interpretation of the dish by using minced pork, cooked in a delicately flavored vegetable curry. Crafted specifically to cook at home, the dish represents friendship and the embarkation of the new GohGan project.

KEEMA CURRY



PREP TIME

15 MIN



COOK TIME

40 MIN



SERVES

6



DIFFICULTY

2 / 5

INGREDIENTS

600g minced pork
 30g garlic
 75g onion
 45g carrot
 45g celery
 3 bay leaves
 3/5 tomato
 3/10 green chili
 3/10 head of coriander
 3g turmeric
 3g chili powder
 1.8g cardamom powder
 30g ginger
 120ml salad oil
 180ml bouillon
 9g salt

DIRECTIONS

Mince all vegetables except tomatoes.

Cut tomatoes into 1 cm cubes.

Add salad oil to a pot and fry the garlic over the heat.

When the smell comes out, add the onions, carrots, celery, a pinch of salt, bay leave and saute well.

Add green chilies, corianders and cardamom and saute.

Add the tomatoes, chili powder and turmeric and saute until a paste.

Add the minced pork, the rest of the salt and saute it gets brown.

Add the ginger, and bouillon and simmer lightly to taste.

Serve it with rice and top with coriander if you like.

