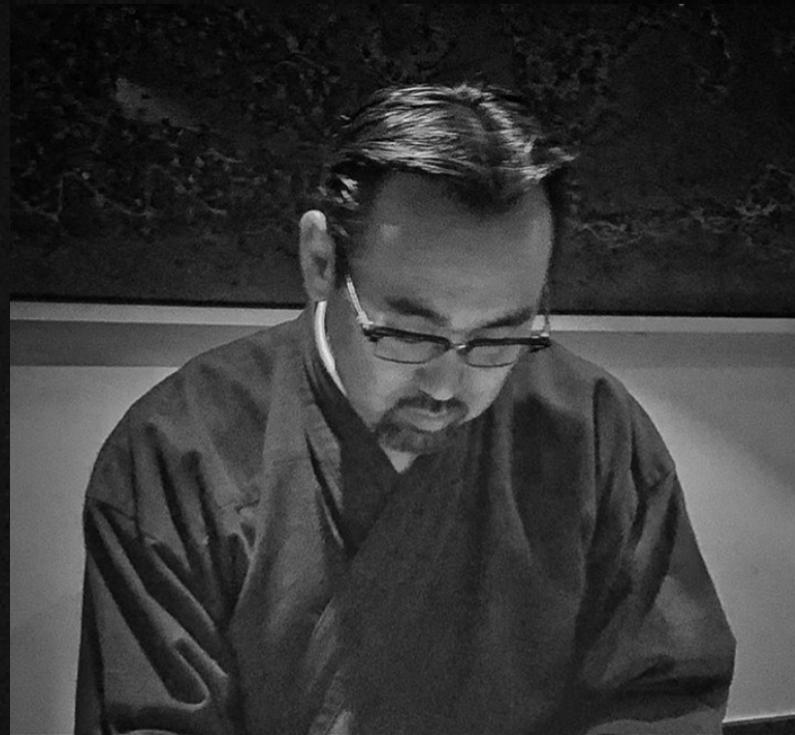


 **LEXUS** CULINARY PARTNER

Chef
Jun Sakamoto



A B O U T

Leonardo Jun Sakamoto is a Brazilian chef, born in 1965 in the small town Presidente Prudente to Japanese immigrant parents. His culinary journey began in a Japanese restaurant in New York in the 1990's, but he opened his own namesake restaurant in 2000 in Sao Paolo, a small, very discreet, very exclusive high temple dedicated to the perfection of sushi. As one of the preeminent sushi chefs in Brazil, Sakamoto frequently appears on television shows and media and is well-known for his painstaking attention to detail and humility.

“ Though I am Japanese, I was
born in Brazil and see Japan
through Brazilian eyes.

P E R S P E C T I V E

Chawanmushi, or savory egg custard, is a very traditional, very simple Japanese dish. Yet it is deceptively complex. It relies on dashi, a sort of stock, which can be very difficult and time consuming to make. (At my restaurant, Jun Sakomoto, we use katsuobushi and dehydrated seaweed. But at home, you can use instant dashi.) Though I am Japanese, I was born in Brazil and see Japan through Brazilian eyes. The sushi rice we use here is less acidic. The fish in Brazil is year-round as opposed to seasonal variation in Japan. As it pertains to the chawanmushi, I've added truffle oil, which of course, is not a traditional ingredient. Now it is quite common but when I first began making it 18 years ago, it was quite an unusual combination. Today, it is less unusual now but no less delicious.

CHAWANMUSHI WITH TRUFFLE OIL



PREP TIME

25 MIN



COOK TIME

10 MIN



SERVES

4



DIFFICULTY

3/5

CHEF JUN SAKAMOTO

INGREDIENTS

- 3 eggs
 - ½ spoons (tablespoon) of shoyu
 - 250ml of dashi (Japanese fish stock)
 - 4 small pieces of chicken breast (pre-cooked)
 - 4 small and fresh shiitake
 - 4 small shimeji bouquets
 - 3 egg yolks
 - 4 tablespoons of truffle oil
 - 4 teaspoons of flower of salt
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DIRECTIONS

In a medium sized bowl, whisk together the eggs, shoyu and dashi.

Equally divide the egg mixture into three small ramekins. Then equally distribute mushrooms and chicken amongst the three bowls. Seal the bowls with plastic wrap and steam for ten minutes.

Meanwhile, beat and strain the egg yolks together. After 10 minutes, remove plastic wrap from containers and place egg yolks over the custard. Drizzle with truffle oil and sprinkle with fleur de sel.

