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**JING ROLL**

NAPPA CABBAGE, WAGYU BEEF ROLL AND BLACK MUSHROOM, HOISIN SAUCE,  
SALTED DUCK EGG & PURPLE SWEET POTATO.

## INGREDIENTS

### **CABBAGE ROLL 4 Portions:**

3 nappa cabbage leaves  
Black mushroom, soaked in hot water for  
10 minutes  
30 g onions  
20 g garlic  
30 g chinese chili  
Black fungus mushroom, sautéed  
1 salted duck egg yolk  
20 g okra  
40 g hoisin sauce  
300 g beef  
40 g bbq sauce  
20 g coriander  
Pinch of cumin powder  
1 tsp. Sesame oil

### **POTATO PUREE:**

150 g sweet purple potato  
30 g butter  
Cabbage stock  
Salt & pepper

### **CABBAGE STOCK:**

100 g cabbage  
2 garlic cloves  
20 g ginger, sliced  
20 g dry shiitake  
300 ml water

### **SAUCE:**

20 g hoisin paste  
30 g bbq paste  
5 g cornstarch  
100 ml cabbage stock

### **OKRA PICKLE:**

100 ml rice vinegar  
20 g ginger  
1 garlic clove  
50 g sugar  
12 okra, sliced ½ cm thick

### **ENOKI MUSHROOM:**

90 g enoki mushrooms  
4 mushrooms  
60 g corn starch  
200 ml sparkling water  
Cornstarch for coating  
Oil to fry

# DIRECTIONS

## **POTATO PUREE:**

Steam the potato for 45 minutes

Peel the potato and pass through a food mill, add the butter and the cabbage stock. Mash the potato to desired consistency, and then season to taste with salt and pepper.

## **CABBAGE STOCK:**

Chop the cabbage and combine with the chopped garlic and ginger, and bring to the boil.

## **SAUCE:**

Combine all ingredients and boil until sauce thickens. Add cornstarch to reach desired consistency.

## **OKRA PICKLE:**

Boil the rice vinegar together with the sugar, garlic and ginger, and then pour over the sliced okra. Keep in an airtight container.

## **ENOKI MUSHROOM:**

Make the batter by mixing the cornstarch & sparkling water.

Coat the mushroom with cornstarch flour, dip in the batter and remove the excess.

Deep fry in the oil (temperature 170 °C).

## **CABBAGE ROLL:**

Blanch the nappa cabbage leaves for one minute. Remove the white core, dry on tissue paper and set aside.

Cut all the ingredients into brunoises, except for the cabbage and egg yolk.

Using a non-stick pan, sear the beef to remove moisture; add the garlic, onion, chili, cumin and confit them for 2 minutes. Add the sauces.

Add a spoon of cabbage stock, sesame oil and egg yolk. Mix everything together well and finish by adding the chopped coriander.

Lay out the cabbage leaves on parchment paper. Place the beef on the upper side of the cabbage and, using the paper, fold the cabbage over the beef to form a roll.

Cut each cabbage roll into 4 even portions.

## **PLATING:**

Make a circle with the sauce.

Display 3 quenelles of sweet potato puree, equally placed in triangular form along the sauce.

Place a slice of pickled okra beside the portion of potato.

Place a cabbage roll in between each serving of potato and then top with the mushroom.