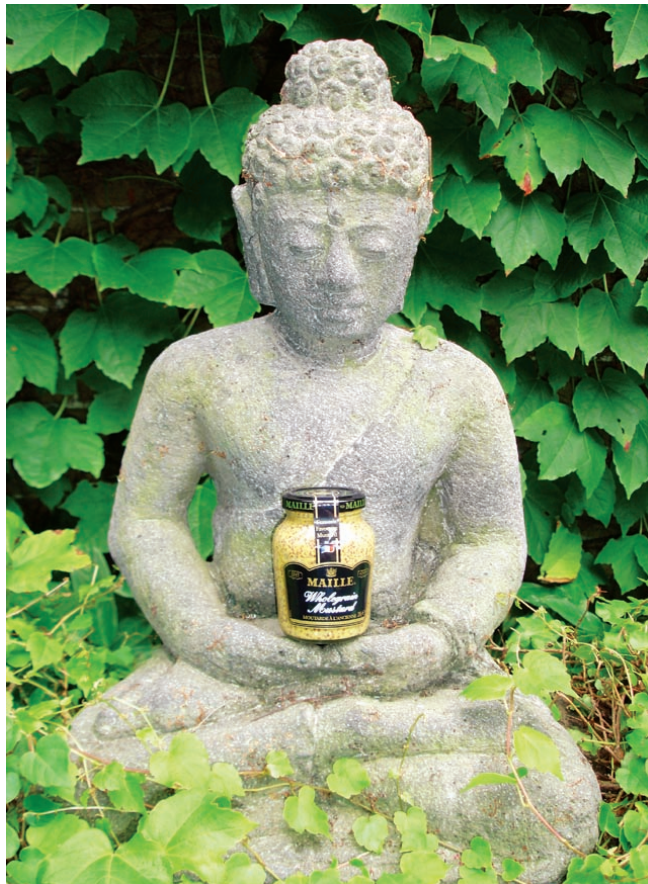


# Asian Tapas

~ HORS D'OEUVRES GO EAST ~



"Modern cooking is a cuisine of liberation – where one is free to invent, borrow and create. The old models are obsolete, although basic culinary principles continue to provide a basis for new flavours and sensations."

- ALAIN DUCASSE, FRENCH MICHELIN STAR CHEF, "ASIAN TAPAS"



## It's the latest twist on the small plate craze.

Asian Tapas – the hip modern way to eat.

Little dishes which take a little from here and a little from there blurring cultural lines in their presentation of exciting flavours.

If you haven't had Asian tapas before, it's basically a variety of small dishes which are meant to be shared, much like its Spanish equivalent.

The word 'tapas' (or "lid") comes from the Spanish practice of putting a saucer or small piece of bread over drinks at the bar to keep flies and other insects away.

Gradually this came to mean little saucers of food placed on the drink or to the side then of providing a variety of bite-sized snacks so that patrons would keep ordering more drinks.

The 'tapas' ritual invites us to enjoy many delicious moments of conviviality with friends and family and can be eaten at any time of the day.

Asian snacks and light meals lend themselves perfectly to the concept of 'tapas' offering a wide variety of textures, colours, shapes and flavour hits.

They also make use of an abundance of fresh seasonal ingredients – and are entertaining in the true sense of East-meets-West.





## Modern palates demand fresh bright flavours and innovative dishes.

Maille mustards and condiments partner perfectly with many Asian ingredients to transform fresh ingredients into delectable treats. Think of freshly shucked oysters splashed with Maille Red Wine Vinegar and topped with a julienne of pickled ginger and red shallots. Or barbecued mussels topped with a dollop of Maille Dijonnaise mixed with a little ponzu. Or sushi and sashimi dipped in a mixture of Maille Dijon mustard and light soy sauce. Or sang choy bow with stir-fried diced pork, cashews, green onions, soy sauce, sesame oil and Maille Wholegrain mustard.

Mix dishes to suit your style – and use your imagination to give them an Asian twist – the exciting thing is you invent your own. It's Asia without a map, not strictly Chinese, Japanese or Thai. Let your chopsticks and fingers be your guide.

Try a little of this, sample a little of that. And if you're tempted by your neighbour's teriyaki tuna, maybe it's time to open up a trade route of your own.

The possibilities are endless when you have an entire continent to work with.

"More than ever, eating is an act of sharing where the conversation,  
flavours and settings provide a vehicle for exchange.  
Food, in this context, is a profound source of cultural enrichment and communication."

- ALAIN DUCASSE, "ASIAN TAPAS"







## Asian Tapas in the House of Maille.

Maille products (mustards, vinegars, sauces) can be found in leading supermarkets and delis throughout Australia.

'Maille' Dijon Originale - goes brilliantly with all types of food – meat, fish, cooked or raw vegetables – and is a welcome addition to dressings and sauces.

A l'Ancienne Wholegrain Mustard - a pungent crunchy mustard which is delicious with shellfish, fish and in stir-fries as well as in sauces and dressings.

Maille mustards are available in supermarkets nationally 200g RRP \$3.29

Dijonnaise – a unique, rich creamy mixture of wholegrain mustard and mayonnaise that adds a refined, subtly spicy accent to any dish.



Available in supermarkets nationally

200g RRP \$3.29

350g \$4.99

Vinegars : Red wine vinegar 250ml – RRP from \$2.48

White wine vinegar 250ml – RRP from \$2.48

Available in supermarkets nationally.

Dressings:

Maille Cider Vinegar Dressing

Maille Dijon Mustard Dressing

Maille Garlic and Herb Dressing

Maille Red Bordeaux Wine Dressing



Available in supermarkets nationally RRP \$3.58



# Recipes



## Pan-Asian pork spare ribs

Serves 4 - 6

1kg pork spare ribs

### Marinade:

- 3 tablespoons Maille Cider Dressing
- 3 tablespoons soy sauce
- 2 tablespoons sweet chilli sauce
- 1 tablespoon Maille red wine vinegar
- 1 tablespoon brown sugar
- 2 cloves garlic, finely chopped
- 2 teaspoons freshly grated ginger
- 2 tablespoons honey dissolved in 1/3 cup hot water



Combine all the marinade ingredients except for the honey and water in a wide shallow dish. Mix together well then add the spare ribs. Coat both sides of the ribs liberally with the marinade. Cover with plastic wrap and marinate 2 – 3 hours or overnight in the refrigerator turning occasionally.

Preheat oven to moderate (180 degC). Fill a shallow roasting pan with 1cm warm water and place on lowest shelf of the oven. Drain the spareribs from the marinade and place on a rack above the water. Brush ribs with honey/water mixture several times during roasting. Roast for 50 – 60 minutes or until the ribs begin shrinking and turn golden brown. Remove from oven and cool briefly before serving.



## Fruit Kebabs with an Asian Twist

### Fragrant syrup:

250 ml water  
 1/3 cup palm (or brown) sugar  
 Zest of one orange, finely grated  
 1 teaspoon freshly grated ginger  
 1/2 teaspoon cardamom seeds  
 1 - 2 tablespoons Maille white wine vinegar

1 small sweet pineapple  
 1/2 small seedless watermelon  
 Fresh mint leaves  
 Cocktail sticks



Combine the first five syrup ingredients in a pan. Stir over medium heat until sugar dissolves. Boil one minute then remove from heat. Stir in the vinegar to taste. Leave to cool.

Peel fruit and cut into chunky bite-sized cubes. Place in a medium bowl and cover with the syrup. Refrigerate until chilled, covered with plastic wrap, about 1 – 2 hours.

Drain fruit and dry on paper towels. Thread a piece of each fruit onto a cocktail stick making sure bottom piece sits flat. Top with a mint leaf. Makes about 50.







## Teriyaki Tuna Satés

### Makes 20 skewers

400g piece yellow fin tuna,  
cut from tail end (sashimi quality)

### Marinade:

3 tablespoons Teriyaki Marinade  
2 tablespoons mirin or dry sherry  
1 tablespoon Maille Dijon mustard  
 $\frac{1}{2}$  teaspoon finely grated fresh ginger  
1 clove garlic, crushed  
 $\frac{1}{2}$  teaspoon toasted sesame oil

Approximately 20 bamboo skewers,  
soaked in water for 20 minutes



Slice the tuna into small bit-size pieces. Combine marinade ingredients in a bowl, add the tuna and marinade for an hour, turning occasionally.

Thread three pieces of tuna onto each skewer. Brush tuna with vegetable oil.

Heat the char-grill or barbecue hot plate. Sear on both sides, about one minute on each side. Serve with a dipping sauce made of light soy mixed with a few drops of sesame oil.





## Spicy Prawn Skewers

16 medium prawns, cleaned with tails left on

### Marinade:

- 4 tablespoons vegetable oil
- 1 tablespoon lemon juice
- 1 tablespoon Maille wholegrain mustard
- 1 small chilli, deseeded and finely chopped
- 1 clove garlic, crushed

- 8 bamboo skewers,  
soaked in water for 20 minutes
- 8 small red chillies



Combine the marinade ingredients in a bowl. Add the prawns and toss in the marinade.

Cover and leave to marinate 2 – 3 hours or overnight in the refrigerator.

Remove prawns from marinade. Thread a chilli and two prawns onto each skewer.

Heat the char-grill or hot plate. Sear on both sides, brushing with marinade, 1 – 2 minutes on each side.

Makes 8 skewers.







## Rice Paper Salmon Rolls

- 6 dried square rice paper wrappers
- 6 pieces thinly cut smoked salmon
- Maille Dijonnaise
- 1 small firm ripe avocado, halved, seeded, peeled and sliced in crescent shapes
- 2 green onions (shallots), cut into julienne
- Fresh coriander leaves



Dip each rice paper wrapper in a bowl of warm water for a few seconds or until softened. Remove from water and drain well. Lay the wrapper on a board and place 4 – 6 coriander leaves on the wrapper extending from one corner diagonally across to another corner. Cover centre of wrapper with one slice of salmon. Spread lightly with Maille Dijonnaise, top with 3 avocado slices spread out evenly along the salmon and scatter with green onion julienne. Roll up to make a neat package. Wrap in plastic wrap tightly until ready to serve. Serve with a dipping sauce made of Tamari mixed with a few drops of toasted sesame oil and some pickled pink ginger. Makes 6.



## Contact

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