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# NIGIRI

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Adria: 1717

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## Cloud and Tuna

1. Have 200g milk in fridge
2. Heat the remaining 50g milk with gelatin, whip
3. After 10s, add cold milk and keep whipping until it begins to firm (perhaps over an ice bath)
4. Turn off mixer, and using 2 soup spoons make quenelles. Alternatively, allow quenelles to set in tapas spoons
5. Refrigerate quenelles
6. Place a spot of fresh wasabi on each cloud
7. Lay tuna slice (4x3x0.3cm)
8. Apply 1 spot of thickened soy (see below), lime zest and salt.

## Thickened soy sauce

9. Blend until thick
10. Vacuum seal to remove air
11. Refrigerate

## Egg yolk and Salmon

12. Strain yolk, cook 65C, 1h
13. Mix in calcium lactate
14. Refrigerate
15. Drop 2.5cm dia. spoons (8g yolk) into alginate, wait 2m
16. Rinse and store in corn oil
17. Cut basil into strips and blanch 2s in water/acid. Cool in ice bath
18. Serve yolk on salmon slice with wasabi, salt and thickened soy
19. Drape basil leaf across

## COMMENTS:

20. Quantities serve 5 (just)

## CLOUD:

Milk – 250g  
Gelatin leaves – 4.5x2g [gold]  
Fatty tuna belly (toro) – 150g  
Lime juice  
Black salt  
Fresh wasabi

## THICKENED SOY:

Soy sauce – 100g  
Xanthan – 0.5g

## EGG YOLK SPHERES:

Sodium alginate – 0.5% (500ml, 2.5g)  
Egg yolk – 100g  
Calcium lactate – 2g  
Corn oil for storage  
Basil – 5 large leaves  
Ascorbic acid – 0.5g  
Salmon belly – 100g  
Wasabi  
Salt