



The radishes are pickled according to a classic family recipe. The natural colour comes from the skin of the radish and a few drops of beetroot juice.

The winter melon is first fried in cottonseed oil, then cooled, after which it is braised in a combination of soy, mirin, seaweed stock and sake for 12 hours.

The egg yolks grated over this dish are preserved in a combination of salt, sugar and bay leaves. Once brined, they're dehydrated for two to three hours. The whole process takes more than three days.

### WINTER MELON FROM SAINT PIERRE

When done right, a vegetarian dish can be just as hearty and moreish as its meaty counterparts. Inspired by the clean-tasting, fresh-tuna-like flesh of an organic Japanese winter melon from Okinawa, chef-owner Emmanuel Stroobant built a tartare-like dish around it, and topped it off with pickled radish and locally-grown cress. A herb coulis (a juice made of herbs pressed to extract the chlorophyll) and grated preserved egg yolk form the finishing touches for a creation that's not only visually arresting, but also a treat for the palate with clean, fresh flavours. Only young winter melons and radishes sourced from organic farmers in Japan are used to ensure the necessary quality and texture.

The Winter Melon is part of Saint Pierre's vegetarian Nature and Grand Nature menus (from \$148 and \$178 a person respectively). For more information, visit [www.saintpierre.com.sg](http://www.saintpierre.com.sg).