



Online Masterclasses

Pan Seared Ora King Salmon with Taiyouran Egg Sauce Gribiche

Arcane

Presented by



Chef Shane Osborn

Chef Shane Osborn is a Michelin 2 starred chef with experience working and owning top tiered restaurants. He is the chef patron of Arcane & Cornerstone, both restaurants located in the heart of Central. Shane also appeared on "The Final Table", a global culinary competition show by Netflix.

Learn to make this dish featuring pan seared salmon, hard boiled eggs with a sauce gribiche with a charred bok choy side from Michelin 2 starred Chef Shane Osborn.

Ingredient kit is available at Arcane, please visit Arcane website <https://www.wavespacific.com/wpathome> for details.

Ingredient List

1. Salmon 150g
2. Taiyouran egg 1 pc
3. Dijon mustard 1 tsp
4. Light olive oil 5 tbs
5. Capers 1 tsp
6. Chopped parsley and spring onion 1 tbs
7. Baby bok choy 4-5 pcs
8. Salt and pepper
9. Lemon 1 pc

Tools and other items you will need

Frying pan, Grater