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FLAVOR!



CHEF JUDY JOO SHARES HER TAKE ON ASIAN FARE FAVORED BY CELEBS.

ASIAN food has become very fashionable, due to its robust flavors and healthy nature," chef Judy Joo tells *Star*. A judge on season four of *The Next Iron Chef* as well as one of four resident chefs on *Iron Chef UK* and executive chef of London's Playhouse Club, she explains that celebrities "are

flocking to restaurants such as Yellowtail, Nobu, and Katsuya to eat gourmet without the guilt. But you don't have to fly to Vegas, L.A. or New York to get a taste of their amazing dishes. I've adapted their recipes to make them easier and a bit lighter, so you can make them at home and stick to your diet." —ADRIANE SCHWARTZ ★



STARTER

Yellowtail Restaurant, Las Vegas
CHEF AKIRA'S BIG EYE TUNA PIZZA

- 4 flour tortillas, 8" or kosher salt, to taste
- 7 1/2 oz. big-eye tuna, sliced
- one small red onion, thinly sliced
- 2 tbsp. extra virgin olive oil
- 1 1/2 tbsp. white truffle oil
- 3/4 oz. mesclun salad greens
- coarse sea salt
- very coarsely ground black pepper, to taste

PONZU MAYO

- 1 1/2 cup mayonnaise or yogurt
- 1 1/2 tbsp. ponzu sauce

DIRECTIONS: To make Ponzu Mayo, mix mayonnaise and ponzu and reserve. Brush tortillas on both sides with olive oil, season with black pepper and toast until crispy. Brush top of tortilla generously with Ponzu Mayo. Garnish with red onions and lay the tuna over the onions and mayo, completely covering the tortilla. Season with black pepper and sea salt. Drizzle truffle oil evenly over pizza, then scatter mesclun on top. Cut pizza into eight slices and serve.

JUDY SAYS: It's a great Asian twist on a classic pizza. This crowd-pleaser tastes just as good with thinly sliced smoked salmon.

Nobu, Caesars Palace Las Vegas
BLACK COD WITH MISO

- 4 black cod fillets, about 1 1/2 lb. each
- 3 cups Saikyo Miso

FOR NOBU-STYLE SAIKYO MISO

- 3/5 cup sake
- 3/5 cup mirin
- 2 cups white miso paste
- 1 cup granulated sugar

DIRECTIONS: To make the Nobu-Style Saikyo Miso, bring the sake and mirin to a boil in a medium saucepan over high heat. Boil for 20 seconds and then turn the heat to low and add the miso paste, mixing with a wooden spoon. When the miso has dissolved, turn the heat up to high again and add the sugar, stirring constantly. Remove from heat once the sugar is fully dissolved. Cool to room temperature.

Pat black cod fillets dry with paper towels. Slather the fish with Nobu-style Saikyo Miso, then place in a bowl and cover tightly with plastic wrap. Marinate in the refrigerator overnight or up to three days.

Preheat oven to 400°F. Lightly wipe off any excess miso clinging to the fillets but don't rinse. Grill or broil until the surface of the fish turns brown. Then bake for 10 to 15 minutes.

JUDY SAYS: I love the sweet savoriness of this Nobu classic. Any rich fish, such as salmon or fatty tuna, will complement the addictive sauce.



MAIN COURSE



DESSERT

Katsuya, West Hollywood
GREEN TEA SORBET

- 3 cups water
- 2 1/2 tbsp. high-quality loose green tea
- 3/4 cup plus 2 tbsp. sugar

DIRECTIONS: Bring water to a boil, remove from heat and add tea leaves. Steep for five minutes, then strain through a fine sieve. Add sugar and stir until dissolved. Chill tea, covered, until cold and freeze in an ice cream maker according to manufacturer's instructions. Serve, garnished with a mint leaf and strawberries.

JUDY SAYS: Sorbet is a great sweet way to finish your meal without the fat content of everyday desserts. Plus, green tea is shock-full of antioxidants. Be careful, though — most sorbets contain a lot of sugar, so go easy on the portion size.