

# Cheesecake de crabe, coulis d'orange sanguine

Crab Cheesecake, orange blood coulis.

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**Serves 10**

## Crab mix

100gr Brioche breadcrumbs

10gr butter

200gr Crab meat

100gr cream cheese

10gr mayonnaise

10gr chopped chive

10gr Pickled ginger

5gr Wasabi paste

150gr blood orange juice (+ zests)

25gr sugar

15ml white wine vinegar

## Seasoning

Fine Salt

Pepper from the mill

Cayenne pepper



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## Method

- Make a gastrique with vinegar and sugar.
- Deglaze with blood orange juice and reduce gently until a syrupy consistency is achieved and keep at room temperature.
- Fry off the brioche crumbs in to beurre noisette and finish in the oven to colour until golden brown.
- Mix the crab meat into a bowl with the pickled ginger julienne, cayenne pepper and some of the chives. Season to taste.
- Mix the cream cheese, mayonnaise, remaining chives and wasabi paste. Season to taste.
- Build up in verrine.

# Bulgare drink-shake, légumes croquants

## Bulgarian drink-shake, crunchy vegetables

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### Serves 8

#### Bulgarian cream

Onions 50gr

Vegetable stock 80cl

Cucumber 600gr

Miso Yuzu 30gr

Plain yoghurt 500gr

Olive oil 6cl

Yuzu juice

Lime 100gr

#### Crunchy vegetables

Cucumber 100gr

Red radishes 50gr

Fennel 50gr

Celery stick 50gr

Zucchini 50gr

#### Decoration

Edible flowers mix

Yellow Celery leaves

Oysters leaves

#### Seasoning

Olive oil

Fine salt

White pepper from mill



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### Method

- Start the preliminary preparations on vegetables. Wash & dry, keep in a very cold water the celery leaves.
- Mince the onions & cucumbers. Sweat in olive oil without any coloration the onions for 5 minutes then add the cucumbers, sweat again 5minutes with a lid.
- Moisten with the vegetable stock, bring to a boil add the miso. Simmer for 20 minutes.
- Blend efficiently, pass through a strainer. Refresh quickly.
- From cold add the plain yoghurt with the help of a whisk. Season with salt & yuzu juice (Lime juice is also allowed). Store in the fridge.
- Cut all vegetables in very thin dices. Keep half of them raw. Cook very quickly the remaining vegetables with a drizzle of oil in a pan. Refresh.
- When everything is cold, assemble them in a bowl & season with salt flower, pepper & olive oil.
- Fill the verrines.
- Spread the leaves on all verrines to finalize the decoration

# Royale de foie gras, brisures de pain d'épices

## Foie Gras Royal, crumbs spiced bread

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**Serves 4**

### Spiced bread

100 g butter  
125 ml water  
125 g caster sugar  
125 g honey

250 g soft flour (T55)  
60 g rye flour  
2 tsp baking powder  
1 tsp ground cinnamon  
1 tsp ground aniseed  
½ tsp ground ginger  
grated rind of 1 orange  
pinch of salt

### Royale de foie gras

250gr duck foie gras cut in big chunks  
3 egg yolks  
200gr boiled liquid cream  
4gr fine salt  
2gr White pepper powder



### Method for the Royale

- Mix the foie gras directly in the Thermomix with the seasoning and the hot liquid cream. Add the egg yolks.
- Pass this mixture quickly through a fine strainer.
- Cook in small ramekins at +80°C / 40 minutes approximately.
- Put aside to cool down.

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### Method for the Spiced Bread

- Melt butter, sugar, honey and water together in a pan
- Add all the dry ingredients
- Mix well
- Line a bread or fudge tin with silicon paper
- ¾ fill with the mixture
- Cook at 160°C for 25 to 30 minutes, and then turn the oven to 200°C to finish, rest 5-10 mins before turning out. Cool before serving

# Cuillère de Caponata, pignons de pins, ricotta

Spoon Caponata, pinenuts & ricotta cheese

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Serves 8

## Caponata

2 aubergines  
60 ml olive oil  
250 g onion  
60 ml olive oil

3 celery sticks  
600 g plum tomatoes  
6 garlic cloves  
40 ml olive oil

100 g black olives  
50 g pine nuts

30 g capers  
60 ml balsamic vinegar  
10 g basil  
150g ricotta

## Seasoning

fine salt  
black pepper

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## Method

- Dice thinly the cubes of aubergine with fine salt for one hour, rinse and dry
- Finely sliced onion and sweat into olive oil until tender (not confit)
- Fry the aubergine with olive oil without coloration then drain and reserve in the fridge
- Fry finely sliced celery in olive oil add tomato chopped and chopped garlic and cook for 5 more minutes, then reserve with previous
- Toast the pine nuts, cut olives in slices.
- Mix onions, celery and tomato with the aubergine caponate and dress with capers, olive, pine nuts, balsamic vinegar. Season & add the cheese.
- Finish with basil chiffonade
- Reduce some of the balsamic until syrupy.
- Build up in scoops.

# Carotte et Betterave, Cumin/Citron vert

Carrots & Beetroot, cumin & lime

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Serves 8

Carrots 350gr  
Vegetable stock 500ml  
Beetroots 300gr  
Fresh lime 150gr  
Rock salt 35gr  
Cumin powder 3gr  
Turmeric grinded 3gr  
Sherry vinegar 25ml  
Sugar 25gr  
Olive oil 100gr  
Fine salt 10gr  
Pepper from mill 2gr  
Loaf bread slices 300gr



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## Method

- Start the preliminary preparations on vegetables. Wash & dry.
- Cook the beetroots from cold in an appropriate pan by adding rock salt & sugar. Refresh in a cold running water.
- Slice the carrots in large quarters & sweat them in olive oil with a pinch of fine salt for 1 minute. Moisten with vegetable stock + turmeric powder & cumin powder. Cook for 30 minutes. Drain & purée with the thermomix. Ensure to have a dry and smooth purée. Finish the seasoning with both spices powder, olive oil, pepper & salt. Cool it down. Insert in a piping bag.
- Once the beetroots are cold, scoop delicately with a melon baller the size u need. Marinate for 30 minutes the beetroot scoops in lime juice, zests & few drops of sherry vinegar. Keep the juice remained after the marination (can be used in the purée for seasoning). Chill it.
- Toast quickly the bread slices under the salamander both sides.
- By using the piping bag with nozzle, spread a nice carrot purée. Put a beetroot scoop in the middle and decorate.